

## Stellenrust Chenin Blanc 2012

Pineapple jumps from the bottle. This Chenin Blanc shows whispers of soft vanilla oak notes on the nose and some tropical fruits with an mineral palate of grape fruit and peardrop.

A great accompaniment to dishes such as smoked chicken salad on a warm summer's day or thinly sliced carpaccio served on a bed of rocket with a lemon olive oil and black pepper dressing.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshof

**wine of origin :** Bottelary Hills, Stellenbosch

**analysis :** alc : 13.5 % vol rs : 4.8 g/l pH : 3.3 ta : 6.7 g/l

**type :** White **style :** Off Dry **wooded**

**pack :** Bottle **closure :** Cork

2013 Veritas Wine Awards - Silver

**in the vineyard :** 2012 was recognised as a great vintage for white varietals in the Cape. Heat spikes in January followed by cooler temperatures in February and March caused slower ripening of the grapes. This in turn let to richer wines at lower alcohol levels with great fruit concentration.

### Vineyards

30 - 40 year old bushvines Bottelary Hills, Stellenbosch

**in the cellar :** Time spent on lees: 5 months 20% in older French oak and rest in stainless steel

