wine.co.za
easiest way to buy wine

Sterhuis Chenin Blanc 2008

The wine shows a dense straw colour with a green tinge. Aroma - it is a very complex and concentrated wine with dense layers of flavours of minerality, citrus, tropical fruit, spices and spicy oak. The complex flavour spectrum repeats in the mouth with power and elegance and a long citrus/spicy/rich finish.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Sterhuis
winemaker : Johan Kruger
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.5 g/l **pH :** 3.22 **ta :** 6.4 g/l
type : White **taste :** Mineral
pack : Bottle **closure :** Cork

Gold at 2007 Veritas awards

in the vineyard : The vineyard was vested in 1970 on the top of the Bottelary Hill at an altitude of 450 to 480 metres above sea level. The altitude and exposure to the prevailing winds keep the vines cool in summer. The soils are derived from granite that ensures water retention so that the vines are well buffered against drought.

about the harvest: Harvest Date: 1 March 2008
The grapes were handpicked on the 1st of March crushed, destemmed and pressed to settle overnight.

in the cellar : During fermentation the lees was battonaged to keep it in suspension and when the wine was quiet the barrels were rolled to prevent oxidation and keep the lees in suspension. After six months in barrel the wine was racked, lightly filtered and bottled.

Crushing regime : None
Pre-fermentation treatment : Crushed, destemmed and pressed to settle
Fermentation : Natural fermentation in 2nd fill French oak barrels and Stainless Steel
Cases produced : 250
Bottling date : September 2008