

## Stellenrust Chardonnay 2013

This wine shows a concentrated core of orange and other ripe summer fruits. The palate is juicy and rich with a long dry finish of vanilla, nectarines and almonds.

This Chardonnay will compliment spicy Thai grill vegetables or even a well matured cheddar cheese on Melba toast with honey dumplings.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Stellenbosch

**analysis :** alc : 13.2 % vol   rs : 3.4 g/l   pH : 3.2   ta : 6.7 g/l

**type :** White   **style :** Dry

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

2013 Veritas Wine Awards - Bronze

**in the vineyard :** Soil types vary from sandy clay to decomposed granite. The skin contact is done without any sulphur additions to allow proper oxidation of phenols contributing to orange flavour formation during fermentation - a technique known as hyperoxygenation used by winemakers on Chardonnay and Columbar.

**about the harvest:** Chardonnay grapes are harvested at between 22 to 23° Balling.

**in the cellar :** Chardonnay grapes were crushed and the juice allowed skin contact for up to 8 hours. Tradition is that the berries should be yellow and sunkissed when it is fully ripe. The juice is fermented with wild yeasts in 80% stainless steel tanks and 20% 3rd and 4th fill French oak barrels without proper settling. The juice is stirred often during fermentation to lift the lees, but also for some time after fermentation.

It is left 4 months after fermentation on the primary lees.

Vineyards: 18 year old trellised vines from our Bottelary property

Time spent on lees: 3 - 4 months

