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Stellenrust Chenin Blanc 2013

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.

This Chenin Blanc shows strong lime essence on the nose and some tropical fruits with a mineral palate of grape fruit and peardrop making it 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 :** 13.2 % vol **rs :** 4.2 g/l **pH :** 3.3 **ta :** 6.8 g/l
type : White **style :** Off Dry **wooded**
pack : Bottle **closure :** Cork

2013 International Wine and Spirit Competition - Bronze

in the vineyard : 2013 is recognised as a great vintage for white varietals in the Cape. Average cooler temperatures allowed slower ripening of the grapes. This in turn let to richer wines at lower alcohol levels with great fruit concentration.

about the harvest: Grapes are harvested from decomposed granite soils and vineyards varying in age but non younger than 30 years

in the cellar : It is allowed short skin contact and natural settling. 20% is fermented in 3rd and 4th fill French oak barrels and 80% in stainless steel after which both portions are kept 5 months on the fermentation lees before it is blended and fined. Fermentation is a slow natural process and only wild yeasts are used – it can take up to 3 months to finish fermentation.

Vineyards: 30 - 40 year old bushvines Bottelary Hills, Stellenbosch

Time spent on lees: 5 months 20% in older French oak and rest in S/S