

## Kleine Rust Chenin Blanc Sauvignon Blanc 2014

The nose expresses strong guava, orange and peardrop notes. The palate shows luscious ripe tropical fruit with a hint of grass, a lingering aftertaste of grapefruit and a zesty acidity.

A great accompaniment to spicy chicken dishes or fresh Ceaser salads.

**variety :** Chenin Blanc | 83% Chenin Blanc, 17% Sauvignon Blanc

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Western Cape

**analysis :** alc : 13.1 % vol    rs : 5.0 g/l    pH : 3.38    ta : 6.7 g/l

**type :** White    **style :** Off Dry    **taste :** Fruity

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

The focus of this wine is to produce an easy drinking quaffer offering exceptional fruit from low yielding bushvine.

**in the vineyard :** The soil types vary between the blocks of vines from red clay stone to very sandy soils. Grapes in sandy soils ripen a bit faster due to higher temperatures in the vineyards – therefore we blend in some Sauvignon blanc to bring a line of fresh acidity to the wine.

This creates an array of different flavours within the same block of vineyards adding depth and terroir characteristics.

**about the harvest:** The grapes used for this wine are harvested from 5 - 20 year old bushvines planted high up in the Bottelary Hills. Grapes are picked at optimum ripeness around 22° Balling.

**in the cellar :** The grape juice allowed some skin contact with the grapes. The juice always partially go through a native yeast fermentation, before it is inoculated with a special brew of different commercial yeasts.

It is fermented cold in stainless steel tanks over a period of 2 to 3 weeks at temperatures varying between 11° - 15° C and left on its primary fermentation lees for at least 3 months before refinement and bottling.

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