wine.co.za
easiest way to buy wine

Stellenrust Chenin Blanc 2014

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.

This Chenin Blanc is 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 : Western Cape
analysis : **alc :** 13.4 % vol **rs :** 4.0 g/l **pH :** 3.33 **ta :** 6.8 g/l
type : White **style :** Off Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2014 International Wine and Spirit Competition - Silver

in the vineyard : 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 and up to 42 years of age.

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 - 42 year old bushvines Bottelary Hills, Stellenbosch

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

