

## Kleine Rust Semi Sweet 2014

On the nose, one can pick up sweet muscat spice enhancing rich pineapple and tropical fruit salad notes from the Chenin Blanc and Sauvignon Blanc. The palate is seamless and rich with a lingering aftertaste and balanced acidity.

**variety** : Chenin Blanc | 67% Chenin Blanc, 9% Sauvignon Blanc, 24% Muscat de Alexandrie

**winery** : Stellenrust Wine Estate

**winemaker** : Tertius Boshoff

**wine of origin** : Bottelary

**analysis** : alc : 12.5 % vol   rs : 19.2 g/l   pH : 3.30   ta : 6.7 g/l

**type** : White   **style** : Semi Sweet   **taste** : Fruity

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

Utter opulence in a glass made for the one who appreciates richness with a bit of a sweet tooth.

**in the vineyard** : The grapes used for this wine comes from 5 - 50 year old bushvines planted in the Bottelary Hills. Soil types vary from decomposed granite to more sandy soils. The Muscat grapes used in this wine are from an almost 51 year old vineyard and boasts with wonderful fruit intensity.

**about the harvest**: Grapes are picked at optimum ripeness around 22° Balling. The Muscat is picked as noble late harvest when the grapes have picked up Botrytis.

**in the cellar** : The juice was allowed some skin contact with the grapes. The juice always partially goes through a native yeast fermentation, before it is inoculated with a special commercial yeast Vin2000 producing rich ripe flavours in the wine.

The Muscat is picked as noble late harvest when the grapes have picked up Botrytis and fermented to a residual sugar of about 140g/L. This is the element that sweetens the wine and make it so floral. It is fermented cold in stainless steel tanks over a period of 2 to 3 weeks at between 11° - 15° C and left on its primary fermentation lees for at least 3 months before refinement and bottling.

