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Stellenrust Timeless 2011

This wine offers a menthol fresh nose with the palate enriched with dark berries, cassis, some mint chocolate and also a lingering finish with well balanced tannins concentrating on the mid-palate. Still in its youth!!!!

Can't complement anything better than a fillet of beef or rack of lamb - this is a wine not for the faint hearted and not for faint food.



variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Cabernet Franc
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Stellenbosch
analysis : **alc :** 14.3 % vol **rs :** 2.4 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The Stellenrust Timeless resembles the pride of the estate with extra effort being put in to ensure that each bottle lives up to its name for being timeless.

in the vineyard : The vines used for this wine are a combination of trellised Cabernet Sauvignon, Merlot and Cabernet Franc vines from both the Helderberg, Bottelary and Devon Valley areas.

about the harvest: Grapes are picked between 24 - 25° Balling.

in the cellar : After harvesting, the grapes were crushed and allowed to cold macerate for anything between 2 - 4 days. The juices are inoculated with French yeast strains and allowed to ferment on the skins for at least 14 - 20 days with periods of hotter fermentation (29°C) and periods of colder fermentation (20°C).

This creates not only a heavy extraction of fruit and tannin, but also an array of flavours through different fermentation temperatures. The Cabernet Sauvignon and Franc and Merlot partially finish malolactic fermentation in barrels and are allowed to age separately on the fermentation lees for 18 months after which it is blended and allowed another 6 months blended barrel maturation time.