

## Stellenrust 50 Barrel Fermented Chenin Blanc 2014

Grapes for this wine is harvested from a 50 year old single vineyard of Chenin blanc on the slopes of the Bottelary Hills, hence the number on the front of the bottle referring to age of the vines in the year the wine was made.

This Chenin will complement an array of dishes: from orange infused duck confit to lemon infused Norwegian salmon on a bed of creamed spinach and potato puree.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshof

**wine of origin :** Bottelary

**analysis :** alc : 13.4 % vol    rs : 3.9 g/l    pH : 3.31    ta : 7.3 g/l

**type :** White    **style :** Off Dry    **wooded**

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

Grapes for this wine is harvested from a 49 year old single vineyard of Chenin blanc on the slopes of the Bottelary Hills, hence the number on the front of the bottle referring to age of the vines in the year the wine was made.

**in the vineyard :** 50 year old bush vines from Bottelary property planted in ironstone. Careful attention to detail and cautious treatment of botrytis infected bunches were necessary during the 2014 vintage to keep the wine as delicately balanced as usual. 2014 was characterised by increased botrytis levels.

**about the harvest:** Two harvests were performed in order to reach optimal ripeness, but still avoid over ripeness and extraction.

Grapes are harvested between 22° - 24° Balling.

**in the cellar :** Grapes were thoroughly sorted, barrels selected and a production reduction of 21% was necessary to maintain quality levels. The juice was allowed to settle without enzymes over several days. The juice is then drawn off into a special selection of barrels and allowed to ferment naturally. Fermentation took just under 8 months to finish and the wine was kept on the fermentation lees for an additional 1 month. Time spent on lees in barrel: 9 months in oak: 90% French and 10% Hungarian oak.

