

Kleine Rust White (Chenin Blanc / Sauvignon Blanc) 2016

The nose expresses guava, white peach and pear drop notes. The palate shows luscious ripe tropical fruit with a hint of herbs, a lingering aftertaste of grape-fruit and a zesty acidity.

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

variety : Chenin Blanc | 85% Chenin Blanc, 15% Sauvignon Blanc

winery : Stellenrust Wine Estate

winemaker : Tertius Boshoff

wine of origin : Western Cape

analysis : alc : 13.25 % vol rs : 4.2 g/l pH : 3.21 ta : 6.5 g/l

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

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

Stellenrust is establishing itself as one of the largest growers of bush vine Chenin Blanc in Stellenbosch. The Kleine Rust White is the starting point in our drive to showcase the versatility of, especially Chenin Blanc in the Bottelary Hills.

in the vineyard :

The grapes used for this wine are harvested from 5 - 20 year old bushvines planted high up in the Bottelary Hills. 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.

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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