

## Kleine Rust Semi Sweet 2016

Sweet muscat spice on the nose enhancing rich pineapple and tropical fruit of Chenin Blanc and Sauvignon Blanc. The palate is seamless and rich with a lingering aftertaste and balanced acidity.

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

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Bottelary

**analysis :** alc : 112.7 % vol    rs : 18.2 g/l    pH : 3.25    ta : 6.37 g/l

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

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

Utter opulence in a glass made for those who appreciate richness in a glass with a touch of texture and elegance. The days of semi-sweet wines being bland sugar driven concentrate, is of the past.

### in the vineyard :

The grapes used for this wine are harvested from 5 – 50 year old bush vine planted in the Bottelary Hills. Soil types vary from decomposed granite to sand. The Muscat grapes used for this wine are picked from a 52 year old vine-yard and boasts 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 starts a wild yeast fermentation, before it is inoculated with a special brew of commercial yeast suitable to produce rich and ripe flavours.

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 component of sweet wine is then blended down with Chenin Blanc and Sauvignon Blanc to a semi-sweet level. It is fermented cold in stainless steel tanks over a period of 2 to 3 weeks between 11 – 15°C and left on its primary fermentation lees for at least 3 months before refinement and bottling.

Assistant winemaker: Herman du Preez

