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Stellenrust Chenin Blanc 2016

This Chenin Blanc shows strong lime and some tropical fruit on the nose with a mineral palate of grape fruit and pear drop.

This Chenin Blanc is a great accompaniment to dishes such as smoked chicken salad on a warm summer's day or thinly sliced carpaccio served on a bed of rocket with a lemon olive oil and black pepper dressing.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Western Cape
analysis : **alc :** 13.7 % vol **rs :** 3.4 g/l **pH :** 3.3 **ta :** 6.8 g/l
type : White **style :** Off Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard :

A cold and wet winter in 2014, allowed for early budding and foliage develop-ment in Spring. The soil was well soaked to create and ideal environment for the ripening of Chenin Blanc through a dry 2015 summer. Grapes are harvested from vineyards planted to decomposed granite and var-ying in age, but no younger than 30 years and up to 43 years.

about the harvest:

Grapes are harvested from decomposed granite soils and vineyards varying in age but non younger than 30 years and up to 42 years of age.

in the cellar :

Grapes are allowed short skin contact and natural settling in tank. 12% is fermented in 3rd and 4th fill French oak barrels and 88% in stainless steel after which both portions are kept 5 months on the fermentation lees before it is blended and fined. Fermentation is a slow natural process and wild yeast fer-ments like this can take up to 3 months to finish.

Assistant Winemaker: Herman Du Preez