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Stellenrust Chenin Blanc Sparkling Brut

A wine for any celebratory occasion. It is made in the 'Prosecco' - style - with 2nd fermentation in the tank.

It pairs excellently with fresh oysters with a cranberry dressing or spicy seafood dishes and proves to be great company for fresh garden salads with a coriander twist.

variety : Chenin Blanc | Chenin Blanc & Muscat de Alexandrie
winery : Stellenrust Wine Estate
winemaker : Tertius Boshoff
wine of origin : Bottelary
analysis : **alc :** 11.5% % vol **rs :** 11.6 g/l **pH :** 3.1 **ta :** 6.8 g/l
type : Sparkling **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork



Again, Stellenrust brings something quite unique to the South African wine scene. Being known as one of the best producers of Chenin Blanc in South Africa, holding the IWSC International Trophy for Chenin Blanc for two years running, the family thought it apt, to develop a sparkling wine in honour of the Cinderella grape.
With our mother being Italian, the influence from Prosecco styles of tank fermented, Charmat method, Italian sparkling wines were called for seeing that we already produce sparkling wine in the bottle fermented version.

in the vineyard : 15-32 year old Chenin Blanc vineyards (bush vine), decomposed granite, Bottelary
34 year old Muscat de Alexandrie vineyards (bush vine), dryland granite, Bottelary

about the harvest: Grapes are selected from specially grown vineyards in the Bottelary area of Stellenbosch. Bunches are picked at about 18-19 Balling in the early mornings.

in the cellar : The grapes are whole pressed and only soft pressure applied to get out the purest juice delivering the restraint apple aromas Chenin blanc so pleasantly offers.
The juice is fermented extremely cold in tank and then allowed lees maturation for about 3 months prior to finishing and bottling. The residual sugar is rounded to perfection by a splash of Muscat de Alexandrie just before bottling to deliver an exotic richness to the lovely apple and fresh lime acidity of Chenin Blanc.