

## Stellenrust Chardonnay 'Wild Yeast' Barrel Fermented 2017

The nose shows ripe citrus fruit with some toasted almond. The palate more concentrated with stronger nut flavours, some peach notes, but also a lingering mineral finish to it. Well judged oak preserves a butterscotch palate and promote a zesty acidity.

This Chardonnay will complement spicy Thai grill vegetables or even well matured cheeses.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Stellenbosch

**analysis :** alc : 13.4 % vol    rs : 3.4 g/l    pH : 3.28    ta : 7.1 g/l

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

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

### ageing :

The wine has zesty acidity for graceful bottle ageing.

Chardonnay is an extremely clonal and site specific variety. The Barrel Fermented Chardonnay displays how minerality generated from limestone can influence natural fruit and oak derived characteristics in Chardonnay from our Bottelary farm.

### in the vineyard :

Grapes for this wine are harvested from our highest altitude vineyards in the Bottelary Hills. Interestingly enough, it is also the only block of lime stone on any of our properties and our Grandfather decided many years ago to plant Chardonnay to this small patch of land.

### about the harvest:

Chardonnay grapes are harvested at between 22 to 23° Balling.

### in the cellar :

The grapes are crushed and the juice allowed skin contact for up to 8 hours without any sulphur additions. The hyperoxygenated juice is then taken to barrels without proper settling and allowed to ferment with wild yeasts. Fermentation can take up to 3 months to finish and the wine is often stirred to lift the lees after fermentation has completed.

The Chardonnay spends a total of 12 months in French barrels (30% new) on its gross lees giving the yeast cells chance to undergo autolysis to release more flavour and richness into the wine.

