

Kleine Rust White (Chenin Blanc / Sauvignon Blanc) 2018

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 grapefruit and a zesty acidity.

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

variety : Chenin Blanc | 83% Chenin Blanc, 17% Sauvignon Blanc

winery : Stellenrust Wine Estate

winemaker : Tertius Boshoff

wine of origin : Western Cape

analysis : alc : 13.2 % vol rs : 5.8 g/l pH : 3.05 ta : 6.7 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 bush vine planted high up in the Bottelary Hills. The soil types vary from red clay to sandy soils. Grapes harvested from vineyards planted to sand ripen a bit faster due to higher temperatures in the vineyards - therefore Sauvignon blanc from cooler vineyards is blended with the Chenin Blanc to regain some fresh acidity in the wines.

about the harvest: 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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