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Stellenrust 53 Barrel Fermented Chenin Blanc 2017

Grapes for this wine is harvested from a 53 year old single vineyard of Chenin blanc on the slopes of the Bottelary Hills, hence the number on the front of the bottle referring to age of the vines in the year the wine was made.

This Chenin will complement an array of dishes: from orange infused duck confit to lemon infused Norwegian salmon on a bed of creamed spinach and potato puree.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Bottelary
analysis : **alc :** 13.7 % vol **rs :** 3.6 g/l **pH :** 3.18 **ta :** 7.3 g/l
type : White **style :** Off Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard :
Again careful attention to every grape coming into the cellar was necessary in the dry and arid 2016 vintage. Even though warmer temperatures than normal occurred during the harvest, hanging time was in line with other vintages. Botrytis development also took some time but did eventually occur after mid March drizzles.

53 year old bush vines from Bottelary property planted in ironstone.

about the harvest: Grapes are harvested between 22° and 24° balling.

in the cellar : Grape juice allowed to settle without enzymes over several days. The juice is then drawn off into a special selection of barrels and allowed to ferment naturally. Fermentation took just under 8 months to finish and the wine was kept on the fermentation lees for an additional 1 month.

Vineyards: 53 year old bush vines from Bottelary property planted in ironstone
Time spent on lees in barrel: 9 months in oak: 90% French and 10% Hungarian oak.