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Stellenrust Chenin Blanc 2018

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 :** 13.58 % vol **rs :** 3.3 g/l **pH :** 3.14 **ta :** 7.2 g/l
type : White **style :** Off Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard :
A cold but dry winter in 2017, allowed for early budding and foliage development in Spring to create a good environment for the ripening of Chenin Blanc through a dry but cooler 2018 summer.

about the harvest:
Grapes are harvested from decomposed granite soils and vineyards varying in age but non younger than 30 years and up to 43 years of age.

in the cellar :
Grapes are allowed short skin contact and natural settling in tank. 16% is fermented in 3rd and 4th fill French oak barrels and 84% 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 ferments like this can take up to 3 months to finish.

Time Spent on Lees: 5 months 16% in older French oak and 54% in stainless steel