

Stellenrust Chenin d' Muscat Noble Late Harvest 2016

Strong apricot flavours on the nose and palate. Honey infused richness with ripe tropical flavours, pear drop and lingering Muscat spice on the palate.

Wonderful accompaniment to desserts, but goes extremely well with baked naartjie basket filled with ice-cream and topped with a caramel dressing.

variety : Chenin Blanc | Chenin Blanc, Muscat de Alexandrie

winery : Stellenrust Wine Estate

winemaker : Tertius Boshoff

wine of origin : Stellenbosch

analysis : alc : 11.0 % vol rs : 118.2 g/l pH : 3.4 ta : 8.7 g/l

type : Dessert **style :** Sweet **wooded**

pack : Bottle **size :** 0 **closure :** Cork

Our noble late harvest is based on a legacy of winemaking continued in modern times with strong family winemaking traditions brought forward in every bottle of Chenin d' Muscat. This natural sweet wine is the only wine still carrying the original 1928 label.

in the vineyard :

The vines are located on our Bottelary property. It is a mixture of over 50 year old Chenin blanc bush vines, and over 70 year old Muscat de Alexandrie trellised vines. Grapes are allowed to contract botrytis, before being harvested. For this reason, the Muscat is only harvested in May after the first winter rains, where picking normally stops at the end of March in Stellenbosch.

about the harvest:

Grapes are picked between 36 - 40° Balling.

in the cellar :

Grapes are crushed and some skin contact allowed for extraction. The juice is taken directly to barrels and fermented naturally over a period of 2 to 3 weeks. The Chenin Blanc and Muscat ferment separately and the wine blended after a period of 12 months in barrel.

