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Stellenrust Timeless 2016

This wine offers a menthol fresh nose with the palate enriched with dark berries, cassis, some mint chocolate and also a lingering finish with well balanced tannins concentrating on the mid-palate.

Can't complement anything better than a fillet of beef or rack of lamb - this is a wine not for the faint hearted and not for faint food.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Cabernet Franc
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Stellenbosch
analysis : **alc :** 14.3 % vol **rs :** 2.5 g/l **pH :** 3.47 **ta :** 6.2 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



In winemaking, emphasis often only falls on chemistry, technique, passion and vineyards. So often the most important element of all is neglected: time. The Timeless is made in honour of this one element intrinsic to the success of any wine.

in the vineyard :
The grapes used for this wine are harvested from a combination of trellised Cabernet Sauvignon, Merlot and Cabernet Franc vines from the Helderberg, Bottelary and Devon Valley areas.

about the harvest:
Grapes are picked between 24 - 25° Balling.

in the cellar :
After harvesting, the grapes were crushed and allowed to cold macerate for anything between 2 – 4 days. The juice is inoculated with French yeast strains and fermented on the skins for at least 14 – 20 days with periods of hotter fermentation (29°C) and periods of colder fermentation (20°C). This does not only create a larger extraction of fruit and tannin, but also an array of flavours through different fermentation temperatures. The Cab Sauv and Franc and Merlot partially finish malolactic fermentation in barrels and are matured separately on the fermentation lees for 18 months after which it is blended and allowed another 6 months blended barrel maturation time.