

Stellenrust Wine Estate Old Bush Vine Chenin Blanc 2020

The nose shows beautiful ripe yellow fruit supported by lime on the nose. These flavours carry forward to a palate of peach and apple, supported by refreshing acidity.

The delicacy, yet richness of this wine, allows it to complement a wide array of dishes. As it is not that heavily wooded, it can be enjoyed in summer time as a good alternative to Sauvignon Blanc – the morning sun carries good acidity and freshness in these wines. It can also be paired with more flamboyant food as foie grass or confit of duck.

variety : Chenin Blanc | 100

winery : Stellenrust Wine Estate

winemaker : Tertius Boshoff

wine of origin : Stellenbosch

analysis : alc : 13.9 % vol rs : 3.6 g/l pH : 3.14 ta : 7.4 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2022 Platter's - 5 Stars

Grapes for this wine are harvested from a 44 year old vineyard on our Bottelary property. This vineyard plays very much different to any of our other Chenin vineyards as it is the only Chenin Blanc block which receives a majority of morning sun rather than afternoon sun.

in the vineyard : Block 28 is planted to North Eastern slopes of decomposed granite. The effect of the wind and sun is often overlooked in the direction of planting. Morning sun usually allows for slower ripening at lower temperatures and UV exposure rates leading to elegant wines with lively acidity and a touch of class.

Often associated with the beauty of woman, not overshadowed by the make-up that she wears, morning sun vineyards can deliver big and bold wines but with serious finesse.

in the cellar :

As these decomposed granite slopes are on higher altitude vineyards, the grapes don't often catch Botrytis. It is a toned down version of the usual rich style of Chenin Blanc produced by Stellenrust and a version truer to nature than to winemaker. Grapes are harvested at optimum ripeness of about 22 Balling, allowed overnight skin contact and the juice then drained to older 225 litre French oak barrels. Age of the barrels vary from 4 to 6 years. It is not about the oak, but the texture that these old barrels lend Chenin Blanc. A wild yeast fermentation in barrel can take up to 5 months to complete and total maturation time in barrel does not exceed 7 months. Time spent on lees in barrel: 7 months in 100% French oak, 4 year old barrels

