

## Stellenrust Chenin Blanc 2022

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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.

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**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Stellenrust Wine Estate

**winemaker** : Tertius Boshof

**wine of origin** : Western Cape

**analysis** : **alc** : 13.38 % vol **rs** : 3.6 g/l **pH** : 3.16 **ta** : 7.0 g/l

**type** : White **style** : Off Dry **body** : Full **taste** : Fruity **wooded**

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

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A cold and wet winter in 2020, 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 2021 summer. The old bush vines showed their strength in this vintage.

**in the vineyard** : Grapes are harvested from vineyards planted to decomposed granite and varying in age, but no younger than 30 years and up to 44 years.

**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.

