

Stellenrust Chardonnay 'Wild Yeast' Barrel Fermented 2008

main variety Chardonnay

vintage 2008

analysis alc: 13.5 | ph: 3.3 | rs: 3.0 | ta: 6.7

type White

producer Stellenrust Wine Estate

winemaker Tertius Boshoff

wine of origin Stellenbosch

tasting notes

The nose shows ripe citrus fruit with some toasted almond. The palate more concentrated with stronger nut flavours, some peach notes, but also a lingering tropicality to it. Well judged oakling preserves a butterscotch pallet and promote a zesty acidity for graceful bottle ageing.

blend information

100% Chardonnay

food suggestions

This Chardonnay will compliment spicy Thai grill vegetables or even a well matured cheddar cheese on Melba toast with honey dumplings.

in the vineyard

One of our biggest prides, the Stellenrust Chardonnay boasts with a long track record of excellent quality and value – only available on consignment to our international importers.

Vineyards: Trellised vines from our Bottelary property

about the harvest

Chardonnay grapes are harvested at between 22 to 23° Balling, crushed and the juice allowed skin contact for up to 8 hours

in the cellar

The juice is then taken to the barrel without proper settling and allowed to ferment with wild yeasts. The juice is stirred often in the barrel during fermentation to lift the lees, but also for some time after fermentation.

The Chardonnay spends another 12 months in French barrels (20% new) on its gross lease giving the yeast cells chance to undergo autolysis to release more flavour and richness into the wine.

Time spent on lees: 12 months in barrel on fermentation lees

