



Stellenrust Chenin Blanc 2011

main variety Chenin Blanc

vintage 2011

analysis alc: 13.5 | ph: 3.3 | rs: 6.7 | ta: 5.7

type White

producer Stellenrust Wine Estate

style Off Dry

winemaker Tertius Boshof

wine of origin Bottelary Hills,

tasting notes

Pineapple jumps from the bottle. This Chenin Blanc shows whispers of soft vanilla oak notes on the nose and some tropical fruits with an mineral palate of grape fruit and peardrop.

blend information

100% Chenin Blanc

food suggestions

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.

in the vineyard

2011 was an extremely dry vintage. We experienced very little rain if any. Sunburn and rot were major problems to deal with. Chenin Blanc however was one of the favourites that stand out from the current vintage.

Vineyards

30 - 40 year old bushvines Bottelary Hills, Stellenbosch

in the cellar

The grapes were crushed, the juice allowed to settle and 20% were taken to 3rd and 4th fill barrels for fermentation. The other 80% were tank fermented. Both wines were kept on its primary lees for 5 months, blended and then bottled.

Time spent on lees

5 months 20% in older French oak