



Stellenrust Chardonnay 'Wild Yeast' Barrel Fermented 2010

main variety Chardonnay

vintage 2010

analysis alc: 13.0 | ph: 3.3 | rs: 3.3 | ta: 7.1

type White

producer Stellenrust Wine Estate

style Dry

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 oak preserves a butterscotch palate and promote a zesty acidity for graceful bottle ageing.

blend information

100% Chardonnay

food suggestions

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

in the vineyard

Out of all the vineyards we own, these come from our highest altitude soil and only limestone vineyards. The focus is placed on how minerality can overcome oak.

about the harvest

Chardonnay grapes are harvested at between 22 to 23° Balling.

in the cellar

The grapes are crushed and the juice allowed skin contact for up to 8 hours. The juice is then taken to barrels 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 (40% new) on its gross lees giving the yeast cells chance to undergo autolysis to release more flavour and richness into the wine.

Vineyards: Trellised vines from our Bottelary property

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