



Stellenrust Chardonnay 2011

main variety Chardonnay

vintage 2011

analysis alc: 12.9 | ph: 3.2 | rs: 3.7 | ta: 6.8

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 almond. The palate more concentrated with stronger nut flavours, some peach notes, but also a lingering tropicality to it.

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

16 year old trellised vines from our Bottelary property.

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 fermented in stainless steel tanks 90% and 10% 4th fill French oak barrels without proper settling with wild yeasts. The juice is stirred often during fermentation to lift the lees, but also for some time after fermentation.

It is left 4 months after fermentation on the primary lees.

Time spent on lees: 3 - 4 months