



Stellenrust Chenin Blanc 2012

main variety Chenin Blanc

vintage 2012

analysis alc: 13.5 | ph: 3.3 | rs: 4.8 | ta: 6.7

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

2012 was recognised as a great vintage for white varieties in the Cape. Heat spikes in January followed by cooler temperatures in February and March caused slower ripening of the grapes. This in turn led to richer wines at lower alcohol levels with great fruit concentration.

Vineyards

30 - 40 year old bushvines Bottelary Hills, Stellenbosch

in the cellar

Time spent on lees: 5 months 20% in older French oak and rest in stainless steel