



Stellenrust Chardonnay 2012

main variety Chardonnay

vintage 2012

analysis alc: 12.8 | ph: 3.2 | rs: 3.7 | ta: 6.7

type White

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshoff

wine of origin Stellenbosch

tasting notes

This wine shows a concentrated core of orange and other ripe summer fruits. The palate is juicy and rich with a long dry finish of vanilla, nectarines and almonds.

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

17 year old trellised vines from our Bottelary property. Soil types vary from sandy clay to decomposed granite.

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 with wild yeasts in 80% stainless steel tanks and 20% 3rd and 4th fill French oak barrels without proper settling. 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.

The skin contact is done without any sulphur additions to allow proper oxidation of phenols contributing to orange flavour formation during fermentation.