



Stellenrust Chardonnay 'Wild Yeast' Barrel Fermented 2012

main variety Chardonnay

vintage 2012

analysis alc: 13.0 | ph: 3.3 | rs: 3.7 | ta: 7.3

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 mineral finish to it. Well judged oak preserves a butterscotch palate and promote a zesty acidity.

ageing potential

The wine has zesty acidity for graceful bottle ageing.

blend information

100% Chardonnay

food suggestions

This Chardonnay will compliment spicy Thai grill vegetables or even well matured cheeses.

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 from limestone can play the main role in the theatre of fruit and oak.

The grapes come from 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 without any sulphur additions. The hyperoxygenated juice is then taken to barrels without proper settling and allowed to ferment with wild yeasts. Fermentation can take up to 3 months to finish and the wine is often stirred to lift the lees after fermentation has completed.

The Chardonnay spends a total of 12 months in French barrels (30% new) on its gross lees giving the yeast cells chance to undergo autolysis to release more flavour and richness into the wine.

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