



Stellenrust Chenin Blanc 2014

main variety Chenin Blanc

vintage 2014

analysis alc: 13.4 | ph: 3.33 | rs: 4.0 | ta: 6.8

type White

producer Stellenrust Wine Estate

style Off Dry

winemaker Tertius Boshof

wine of origin Western Cape

tasting notes

This Chenin Blanc shows strong lime essence on the nose and some tropical fruits with a mineral palate of grape fruit and peardrop making it a great accompaniment to dishes.

blend information

100% Chenin Blanc

food suggestions

This Chenin Blanc is 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

Average cooler temperatures allowed slower ripening of the grapes. This in turn let to richer wines at lower alcohol levels with great fruit concentration.

about the harvest

Grapes are harvested from decomposed granite soils and vineyards varying in age but non younger than 30 years and up to 42 years of age.

in the cellar

It is allowed short skin contact and natural settling. 20% is fermented in 3rd and 4th fill French oak barrels and 80% in stainless steel after which both portions are kept 5 months on the fermentation lees before it is blended and fined. Fermentation is a slow natural process and only wild yeasts are used – it can take up to 3 months to finish fermentation.

Vineyards: 30 - 42 year old bushvines Bottelary Hills, Stellenbosch

Time spent on lees: 5 months 20% in older French oak and rest in S/S