



## Stellenrust Chardonnay 2014

main variety Chardonnay

vintage 2014

analysis alc: 13.4 | ph: 3.25 | rs: 3.3 | ta: 6.8

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 compliment spicy Thai grill vegetables or even a well matured cheddar cheese on Melba toast with honey dumplings.

### in the vineyard

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

### about the harvest

Chardonnay grapes are harvested between 22° - 23° Balling.

### in the cellar

Grapes were crushed and the juice allowed skin contact for up to 8 hours. Tradition is that the berries should be yellow and sunkissed when it is fully ripe. 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 - NO malolactic

The skin contact is done without any sulphur additions to allow proper oxidation of phenols contributing to orange flavour formation during fermentation - a technique known as hyperoxygenation used by winemakers on Chardonnay and Columbar.

Time spent on lees: 3 - 4 months.