



Stellenrust Chardonnay 2017

main variety Chardonnay

vintage 2017

analysis alc: 13.6 | ph: 3.32 | rs: 3.3 | ta: 6.8

type White

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshoff

taste Fruity

wine of origin Stellenbosch

tasting notes

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

The grapes used for this wine are from 20 year old trellised vines grown in soil types varying from sandy clay to decomposed granite from our Bottelary property.

about the harvest

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

in the cellar

Grapes were crushed and the juice allowed skin contact with partial oxidation for up to 8 hours. Legacy states that the berries should be yellow and sun kissed when it is fully ripe. The juice is fermented with wild yeasts in 83% stainless steel tanks and 17% 3rd and 4th fill French oak barrels without proper settling. The juice is stirred often during fermentation to lift the lees.

The skin contact is done without any sulphur additions to allow partial oxidation of phenols contributing to orange flavour formation during fermentation – a technique known as hyperoxygenation used by winemakers on Chardonnay and Colombard. Time spent on lees: 3 - 4 months.

Assistant Winemaker: Herman Du Preez