



## Stellenrust Chenin Blanc 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.7 | ph: 3.3 | rs: 3.4 | 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 and some tropical fruit on the nose with a mineral palate of grape fruit and pear drop.

### 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

A cold and wet winter in 2014, allowed for early budding and foliage development in Spring. The soil was well soaked to create an ideal environment for the ripening of Chenin Blanc through a dry 2015 summer. Grapes are harvested from vineyards planted to decomposed granite and varying in age, but no younger than 30 years and up to 43 years.

### about the harvest

Grapes are harvested from decomposed granite soils and vineyards varying in age but no younger than 30 years and up to 42 years of age.

### in the cellar

Grapes are allowed short skin contact and natural settling in tank. 12% is fermented in 3rd and 4th fill French oak barrels and 88% 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 wild yeast ferments like this can take up to 3 months to finish.

Assistant Winemaker: Herman Du Preez