



Stellenrust Chenin Blanc 2018

main variety Chenin Blanc

vintage 2018

analysis alc: 13.58 | ph: 3.14 | rs: 3.3 | ta: 7.2

type White

producer Stellenrust Wine Estate

style Off Dry

winemaker Tertius Boshof

taste Fruity

wine of origin Western Cape

body Full

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 but dry winter in 2017, allowed for early budding and foliage development in Spring to create a good environment for the ripening of Chenin Blanc through a dry but cooler 2018 summer.

about the harvest

Grapes are harvested from decomposed granite soils and vineyards varying in age but non younger than 30 years and up to 43 years of age.

in the cellar

Grapes are allowed short skin contact and natural settling in tank. 16% is fermented in 3rd and 4th fill French oak barrels and 84% 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.

Time Spent on Lees: 5 months 16% in older French oak and 54% in stainless steel