



Stellenrust Chenin Blanc 2009

main variety Chenin Blanc

vintage 2009

analysis alc: 13.67 | ph: 3.33 | rs: 5.8 | ta: 6.7 | va: 0.28 | ts02: 143 | fs02: 43

type White

producer Stellenrust Wine Estate

winemaker Tertius Boshof

wine of origin Coastal

tasting notes

This Chenin Blanc shows whispers of soft vanilla oak notes on the nose and some tropical fruits with an mineral palate of grape fruit and peardrop.

blend information

100% Chenin Blanc

food suggestions

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

2009 brought on extended maturation period for the grapes on the vines due to a much cooler than usual January and February. This allowed for greater flavours to develop in the grapes leaving us with unique flavours and full and robust wines.

Vineyards

30 - 40 year old bushvines Bottelary Hills, Stellenbosch

in the cellar

The grapes were crushed, the juice allowed to settle and 20% were taken to 3rd and 4th fill barrels for fermentation. The other 80% were tank fermented. Both wines were kept on its primary lees for 5 months, blended and then bottled.

Time spent on lees

5 months 20% in older French oak