



Stellenrust Chenin d' Muscat Noble Late Harvest 2012

main variety Chenin Blanc

vintage 2012

analysis alc: 11.0 | ph: 3.4 | rs: 118.2 | ta: 8.7

type Dessert

producer Stellenrust Wine Estate

style Sweet

winemaker Tertius Boshoff

tasting notes

Our noble late harvest is based on a legacy of winemaking set forward in modern times with strong family winemaking traditions brought forward in every bottle of Chenin d' Muscat. Strong apricot flavours on the nose and palate. Honey infused richness with strong tropical flavours, pear drop and lingering Muscat spice on the palate.

blend information

Botrytised Chenin Blanc, Muscat de Alexandrie

food suggestions

Wonderful accompaniment of course to desserts, but goes extremely well with baked naartjie basket filled with ice-cream and topped with a caramel dressing.

in the vineyard

The vines are located on our Bottelary property. It is a mixture of 40+ year old Chenin blanc bush vines, and 60+ year old Muscat de Alexandrie trellised and bush vines.

about the harvest

Grapes are allowed to contract Botrytis, before being harvested. For this reason, the Muscat is only harvested in May after the first winter rains, where picking normally stops end of March in Stellenbosch.

in the cellar

Grapes are picked between 36 - 40 Balling, crushed and some skin contact allowed for extraction. The juice is taken directly to the barrel and allowed to ferment naturally over a period of 2 to 3 weeks. The juice ferments separately and the wine blended after a period of about 12 months in barrels on its fermentation lees.