



Stellenrust Chenin Blanc Sparkling Brut

main variety Chenin Blanc

analysis alc: 11.5% | ph: 3.1 | rs: 11.6 | ta: 6.8

type Sparkling

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshoff

taste Fruity

wine of origin Bottelary

body Light

tasting notes

A wine for any celebratory occasion. It is made in the 'Prosecco' - style - with 2nd fermentation in the tank.

blend information

Chenin Blanc & Muscat de Alexandrie

food suggestions

It pairs excellently with fresh oysters with a cranberry dressing or spicy seafood dishes and proves to be great company for fresh garden salads with a coriander twist.

in the vineyard

15-32 year old Chenin Blanc vineyards (bush vine), decomposed granite, Bottelary
34 year old Muscat de Alexandrie vineyards (bush vine), dryland granite, Bottelary

about the harvest

Grapes are selected from specially grown vineyards in the Bottelary area of Stellenbosch. Bunches are picked at about 18-19 Balling in the early mornings.

in the cellar

The grapes are whole pressed and only soft pressure applied to get out the purest juice delivering the restraint apple aromas Chenin blanc so pleasantly offers.

The juice is fermented extremely cold in tank and then allowed lees maturation for about 3 months prior to finishing and bottling. The residual sugar is rounded to perfection by a splash of Muscat de Alexandrie just before bottling to deliver an exotic richness to the lovely apple and fresh lime acidity of Chenin Blanc.