



Stellenrust Chenin d' Muscat Noble Late Harvest 2015

main variety Chenin Blanc

vintage 2015

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

type Dessert

producer Stellenrust Wine Estate

style Sweet

winemaker Tertius Boshoff

wine of origin Stellenbosch

tasting notes

Strong apricot flavours on the nose and palate. Honey infused richness with ripe tropical flavours, pear drop and lingering Muscat spice on the palate.

blend information

Chenin Blanc, Muscat de Alexandrie

food suggestions

Wonderful accompaniment 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 over 50 year old Chenin blanc bush vines, and over 70 year old Muscat de Alexandrie trellised vines. 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 at the end of March in Stellenbosch.

about the harvest

Grapes are picked between 36 - 40° Balling.

in the cellar

Grapes are crushed and some skin contact allowed for extraction. The juice is taken directly to barrels and fermented naturally over a period of 2 to 3 weeks. The Chenin Blanc and Muscat ferment separately and the wine blended after a period of 12 months in barrel.