

Chenin Blanc Sparkling Brut



SINCE 1928 Stellenrust

WINES FROM STELLENBOSCH



GENERAL NOTES

Again, Stellenrust brings something quite unique to the South African wine scene. Being known as one of the best producers of Chenin Blanc in South Africa, holding the IWSC International Trophy for Chenin Blanc for two years running, the family thought it apt, to develop a sparkling wine in honour of the Cinderella grape.

With our mother being Italian, the influence from Prosecco styles of tank fermented, Charmat method, Italian sparkling wines were called for seeing that we already produce sparkling wine in the bottle fermented version

IN THE VINEYARDS

15-32 year old Chenin Blanc vineyards (bush vine), decomposed granite, Bottelary

34 year old Muscat de Alexandrie vineyards (bush vine), dryland granite, Bottelary

VINIFICATION

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. It is 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.

TASTING NOTES

A wine for any celebratory occasion. 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. Also great to enjoy as is with friends.

Varieties:	Chenin Blanc & Muscat de Alexandrie
Residual sugar: 11.6g/L	pH: 3.1
Alcohol: 11.5%	TA 6.8g/L
Winemaker	Tertius Boshoff
Assistant Winemaker	Herman Du Preez