



# 58

## Barrel Fermented Chenin Blanc

# Stellenrust

SINCE 1928

WINES FROM STELLENBOSCH

2022



### GENERAL NOTES

Grapes for this wine is harvested from a 58 year old single vineyard of Chenin Blanc on the slopes of the Bottelary Hills, hence the number on the front of the bottle referring to age of the vines in the year the wine was made.

### IN THE VINEYARDS

58 year old bush vines from Bottelary property planted in ironstone. "We are just custodians of old vines. They know how best to express their fruit in that particular vintage and we just have to shepherd that into bottle," Tertius Boshoff.

### VINIFICATION

Again careful attention to every grape coming into the cellar was necessary in the challenging 2022 vintage. Even though warmer temperatures than normal occurred during the harvest, hanging time was longer than other vintages. Botrytis development also took some time but did eventually occur after mid March drizzles.

Grapes are harvested between 22 and 24 balling and the juice allowed to settle without enzymes over several days. The juice is then drawn off into a special selection of barrels and allowed to ferment naturally. Fermentation took just under 8 months to finish and the wine was kept on the fermentation lees for an additional 1 month.

Time spent on lees in barrel: 9 months in oak: 90% French and 10% Hungarian oak.

### TASTING NOTES

It has dramatic aromatics of yellow peach, apricot and pineapple plus marzipan and leesy, waxy undertones while the palate is full-bodied and well rounded with tangy acidity and savoury finish. This Chenin will compliment an array of dishes: from orange infused duck confit to lemon infused Norwegian salmon on a bed of creamed spinach and potato puree.

### TECHNICAL ANALYSIS

Varieties:	100% Chenin Blanc
Residual sugar: 3.7 g/L	pH: 3.16
Alcohol: 13.86%	TA 7.2 g/L
Winemaker	Herman Du Preez
Cellar Master	Tertius Boshoff