

Chenin

Blanc

2024



Stellenrust

SINCE 1928

WINES FROM STELLENBOSCH



GENERAL NOTES

A cold and wet winter in 2023, allowed for early budding and foliage development in Spring to create a good environment for the ripening of Chenin Blanc through a dry but cooler 2024 summer. The old bush vines showed their strength in this vintage.

IN THE VINEYARDS

Grapes are harvested from vineyards planted to decomposed granite and varying in age, but no younger than 30 years and up to 45 years.

VINIFICATION

Grapes are allowed short skin contact and natural settling in tank. 16% is fermented in 3rd and 4th fill French oak barrels and 84% in stainless steel after which both portions are kept 5 months on the fermentation lees before it is blended and fined. Fermentation is a slow natural process and wild yeast ferments like this can take up to 3 months to finish.

TASTING NOTES

This Chenin Blanc shows strong lime and some tropical fruit on the nose with a mineral palate of grape fruit and pear drop making it a great accompaniment to dishes such as smoked chicken salad on a warm summer's day or thinly sliced carpaccio served on a bed of rocket with a lemon olive oil and black pepper dressing.

TECHNICAL ANALYSIS

Varieties:	100 % Chenin Blanc.
Residual sugar: 3.6g/L	pH: 3.16
Alcohol: 13.82%	TA 7.1g/L
Winemaker	Tertius Boshoff
Assistant Winemaker	Herman Du Preez