



SINCE 1928

Stellenrust

WINES FROM STELLENBOSCH

Clement de Lure MCC

NV



GENERAL NOTES

Again, Stellenrust brought something unique to the South African wine scene in 2010. The first full Cremant style Methode Cap Classique – a sparkling wine made in the traditional Méthode Champenoise way, but without the traditional varieties. The name Clement de Lure (ie subtle temptation) derived from the style of wine traditional to the Loire valley in France – Cremant de Loire.

IN THE VINEYARDS

32 year old Chenin Blanc vineyards (bush vine), decomposed granite, Bottelary. 11 year old Chardonnay vineyards (trellised), sandy soil, Bottelary. 17 year old Cabernet Franc vineyards (trellised), decomposed granite, Helderberg.

VINIFICATION

Grapes are selected from specially grown vineyards in the Bottelary and Helderberg wards of Stellenbosch: Cabernet Franc from the Helderberg and Chenin Blanc and Chardonnay from the cooler Bottelary Hills. Chenin Blanc and Chardonnay are picked at 18 Balling and Cabernet Franc a bit riper at 20 Balling to avoid excessive green and leafy notes in the wine and to allow a bigger contribution of riper red cherries and berries, yet retaining freshness and purity.

Bunches are pressed whole over a 3 hour pressing cycle. State of the art machinery allows slow drainage of only the purest choice from the grapes. The Chenin Blanc is tank fermented with wild yeasts and kept on the fermentation lees for 7 months. The Chardonnay and Cabernet Franc are also wild yeast fermented but in 3rd and 4th fill French oak barrels. After 7 months lees ageing, it is blended with the Chenin Blanc, fined and made bottle ready.

A special yeast culture is grown over a 1 week period and the wine re-inoculated with residual sugar when bottled with a crown cap closure. Second fermentation in the bottle is securely monitored and pressure gauged over a 4 week period. After the fermentation has been completed, the wine is matured at least 18 months in the bottle on fermentation lees with frequent riddling, prior to disgorging and corking. The sparkling is finished off with cork and allowed another 3 months to settle prior to release.

Time spent on lees: 8 months after first fermentation in tanks and barrels and 18 months after second fermentation in the bottle

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.

TECHNICAL ANALYSIS

Varieties:	Chenin Blanc, Chardonnay, Cabernet
Residual sugar: 4.8g/L	pH: 2.98
Alcohol: 12%	TA 7.7g/L
Winemaker	Tertius Boshoff