

Chenin d'

Muscat

2024



SINCE 1928
Stellenrust
WINES FROM STELLENBOSCH

GENERAL NOTES

Our dessert wine is based on a legacy of winemaking continued in modern times with strong family winemaking traditions brought forward in every bottle of Chenin d' Muscat. This natural sweet wine is the only wine still carrying the original 1928 label and pays tribute to the two oldest vineyards on our Bottelary property.

IN THE VINEYARDS

The Chenin blanc bush vines are over 61 years of age and the Muscat de Alexandrie trellised vines over 79 years planted in the manor house garden for decorative and consumption purposes – BUT – now destined for a vine-dried-botrytis dessert wine. The Chenin is planted close to the Swartrivier (after which our Bottelary farm is named) where overlying April mist ensures beautiful botrytis infected bunches. The Muscat has a much thicker skin – therefore we opted to pinch the grape carrying stems to produce a very slow vine-dried grape only harvested during the night with very cold temperatures towards the end of May.

VINIFICATION

Grapes are picked between 36 - 40 Balling, 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.

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. Wonderful accompaniment to desserts, but goes extremely well with baked naartjie (mandarin) basket filled with ice-cream and topped with a caramel dressing.

TECHNICAL ANALYSIS

Varieties:	67% Chenin Blanc, 33% Muscat de Alexandrie
Residual sugar: 136.8 g/L	pH: 3.32
Alcohol: 11.0%	TA 7.6 g/L
Winemaker:	Herman Du Preez
Cellar Master:	Tertius Boshoff