

Wine Extra Trophy for Chenin Blanc Stellenrust 47 Chenin Blanc 2011

Stellenrust winemaker, Tertius Boshoff's opinion on this wine: It honours the vineyards which it is made from. The 47 is not only about the age of the vineyards, but the site where the vines

are grown, the ripeness they are harvested at and what you do in the cellar is just as important. The Chenin 47 is an expression of South Africa's sun – full new world ripeness with old world elegance...

What was your inspiration when making this wine?

We started experimenting 8 years ago with different sites and age of vineyards, barrel fermentations, wild yeast fermentation, etc. The 47 Chenin Blanc is an expression of that research, showing the purity and complexity of this beautiful grape.

Why do you think that this wine was the overall Trophy winner? Wine is an art with skill. It is a

combination of technique, chemistry and passion. If all 3 these components are not recognisable in a wine, you have failed the vineyard. The 47 is a truthful expression of Chenin Blanc showing its roots and its origins - proudly South African.



Stellenrust Winemaker, Tertius Boshoff



Craig Cormack's pairing suggestion:

Dukka Spiced Chicken Liver Parfait, Naartjies and a Rooibos Tea Jelly, Brûlée

Why did you feel this was a good pairing?

Local is Lekker! We took a South African flavour approach to the pairing, which complemented the wonderful aromas and the smooth mouth feel of the Chenin Blanc, with a little sweetness of the dish it went really well with the bold flavours of the wine.

Craig's thoughts on the wine:

I really enjoy Chenin Blanc, so it was a pleasure pairing this wine.

