

Chenin Blanc Viognier 2010



The Grapes for this wine is grown on the slopes of the Bottelary Hill, North West of Stellenbosch on Decomposed Granite soils.

The Chenin Blanc was fermented in Stainless Steel and the Viognier was fermented in older French oak with natural yeasts. Both wines were made in an oxidative style.

After fermentation and three months on the lees, with occasional battonage, the wines were blended and bottled.

The nose is quite elegant with perfume notes and peaches and cream from both varieties, as well as a fine mineral character, signature to Sterhuis terroir. The palate is quite full and rich with limes, orange blossom, peaches and apricot flavours lingering with a long elegant, mineral finish.

The new Sterhuis Chenin Blanc Viognier is a more affordable version of Sterhuis wines made for a broader audience to enjoy on its own, or with spicy food and white meat dishes.

Alc:	14.5%	pH:	3.54
TA:	6.5g/L	RS:	3.1g/L

Sterhuis Barrel Selection Chardonnay 2006

Article posted from www.whatidranklastnight.co.za

How long does top South African Chardonnay last? You know it ain't going to be forever but for those of us who like secondary character, you want to push it as far as possible. Last night, we cooked nasi goreng with prawn and pork (except we didn't have any pork so we use Stroganoff beef strips) which lent itself to a full-bodied white. I was inclined towards a Chenin Blanc-driven blend from the Swartland, but darling demanded Chardonnay.

Clearly a delicate little number like Ataraxia was not going to fit the bill and so we opted for the 2006 vintage of Sterhuis Barrel Selection Chardonnay. The house style is what you might call "generous" and I thought it would work well with the mild spice of the Nasi Goreng, if it wasn't already past its best.

On pouring it was urine-sample orange, which did not bode well. But drinking it proved far more satisfactory. There were flavours of blue orange (when you've left an orange in the fruit basket a few days too long) tropical fruit and some nuttiness. Just before it all became too decadent, the acidity kicked in providing refreshment. The wine was probably at its peak but provided delicious drinking four years on from vintage.



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