



## PRESS RELEASE

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## **A heavenly experience – right here on earth!**

For a truly out of this world wine experience, you won't want to miss the latest offering from Stellar Winery. The delectable Stellar Heaven on Earth has just been released.

This natural sweet wine was previously only exported, but is now available in limited quantities on the local market.

The Heaven on Earth is made in the Vin de Paille or straw wine style. Literally translated it means "wine of straw". The grapes for these natural sweet wines are traditionally placed indoors on straw mats to dry for several weeks or months. The dried grapes (now raisins) are then pressed, yielding a syrup that is fermented into wine. The final product typically has 10 to 20 percent residual sugar. Similar in density and sweetness to Sauternes and Ice Wine, they have an exotic flavour of peaches and apricots. They are traditionally produced from the French regions of Hermitage, Alsace, and the Jura.

"For our Heaven on Earth we use Muscat d'Alexandrie (Hanepoot) grapes because they can take the full sun. Because of our dry climate and the fact that we dry the grapes in full sun, the drying process can be as rapid as two weeks. We pick the grapes at normal ripeness, not very ripe as would be the case for a late harvest. This preserves the natural acidity of the grape which would otherwise drop with increasing ripeness," explains Stellar winemaker Dudley Wilson.

"We combined the South African sun with ripe Muscat d'Alexandrie on a bed of organic Rooibos tea to create this delicious wine," he explains. The delicate fragrance of the Rooibos infuses the grapes, and the ensuing nectar is a heady blend of ripe Muscat, indigenous Rooibos flavours and big blue sky. With its characteristic aromas of honey and apricot, this is truly a proudly South African wine, perfect for any occasion.

The high sugar of the Heaven on Earth is derived from this drying process. Although these wines are often tasted in the same class as the noble late harvests, they have no botrytis fungus influence. They are therefore lighter in colour and display cleaner flavours. Stellar Heaven on Earth is an unfortified wine and its alcohol results from a normal fermentation. Fortified wines such as Jerepigo and Muscadel are generally made from very ripe grapes which have had alcohol added to their juice.

"The Heaven on Earth enjoys a long, slow fermentation because of the stress on the yeast from the high sugar levels. The yeast ferments until the combination of the alcohol and sugar proves too much for it. The wine has fresh fruity flavours, as it does not spend any time in barrel," comments Wilson.



With an alcohol of just 12,39 %, Heaven on Earth makes the ideal summer aperitif when served on ice. This versatile wine can also be enjoyed as a dessert wine, either served chilled or at room temperature. Stellar Heaven on Earth makes an elegant companion to traditional cheese platters, in place of port. For a wonderfully wicked treat, drizzle Heaven on Earth over vanilla ice cream or a fruit dessert. Add a splash of Heaven on Earth to a Brut sparkling wine for a refreshingly different aperitif. Ex-cellar price: R57 incl. (375ml)

**ENDS**

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