

Boland Chenin Blanc 2000

A delightful crisp dry wine that should be enjoyed young. The rich fruitiness mainly driven by varietal guava/pineapple flavours, makes it ideal for a wide variety of flavourful dishes but can also be pleasant on its own.

variety : Chenin Blanc | Chenin Blanc

winery : Boland Cellar

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 12.89 % vol rs : 3.2 g/l pH : 3.68 ta : 5.9 g/l

type : White

pack : Bottle



in the cellar : The grapes, carefully selected from the dry-land areas were picked at 21,5Â°B to ensure high fruit acids and flavours. The grapes came from mostly old bush vines in the area of Paardeberg and Drakenstein. The yield was 10-12 tons per hectare.

Only the highest quality grapes from the area are destalked, crushed and pre-cooled. The juice is then settled and only the free-run portion is fermented. After approximately two weeks of cold fermentation 10-12Â°C, the wine was kept on its lees for another six weeks. Selected wines from the area are then blended to combine the different characters before it is finally bottled.

Silver Veritas 2000 Award