

## Bovlei Beaukett 2008

A Semi-Sweet style with a relative ripe Muscat, tropical aroma. The elegant, ripe palate, rich aftertaste is due to extensive lees contact. Clear with a golden green tint.

Serve chilled with spicy foods like, bobotie or Indian/Thai. Also likely to be enjoyed with a desert or after or your meal.

**variety :** Chenin Blanc | Chenin Blanc, Muscat d'Alexandrie

**winery :** Bovlei Cellar (Wellington Wines)

**winemaker :** Frank Meaker

**wine of origin :** Wellington

**analysis :** alc : 12.0 % vol   rs : 17.5 g/l   pH : 3.29   ta : 6.0 g/l

**type :** Dessert   **style :** Semi Sweet

**pack :** Bottle   **closure :** Cork

**ageing :** Drink as a young vintage wine, because it shows its fruity components best. With a year's ageing, more faint Muscat aromas will show.

**in the vineyard :** The grapes were selected from vineyards that are facing south high up on Groenberg. The selected vineyards are low yield producers and produced the right fruit intensity that is most suited for this fine product's profile.

**about the harvest:** The grapes were handpicked at full ripeness at 22.5 degrees Balling with a good PH/ acidity balance.

**in the cellar :** It was picked early morning to preserve the best flavour and left for 8 hours on the skins after crushing. The whole process was done as reductively as possible from picking and settling to fermentation. The juice fermented for 22 days at 14 degrees celsius until dry. Extensive lees contact led to a further, longer wine on the palate. The wine was kept cool under reductive conditions until bottling. Just before bottling it was fined and naturally cold stabilized.

