

Bovlei Chenin Blanc 2006

Reductively made, the wine has a youthful, light crisp, dry aftertaste. Undertones of hay and an abundance of tropical, guava flavours on the nose carry through on the palate. Clear with a light green tint.

Serve it slightly chilled in summer and at room temperature in winter with poultry or pork dishes with creamy sauces. Pizza or pasta with light cheeses normally suites the palate.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker

wine of origin :

analysis : alc : 12.5 % vol rs : 2.1 g/l pH : 3.36 ta : 6.3 g/l

type : White

pack : Bottle **closure :** Cork

ageing : It must be drunk as a young vintage wine, because it will be the period that the wine shows its fruity components the best.

in the vineyard : The wine is a blend of two different Chenin Blanc vineyards. The blend consist of 70% of the blend is form Dryland bushvine with a yield of 8 ton/hectare. The other 30% is from irrigated drip vineyards yielding 11 ton per hectare with an extended Perold trellis system. The soil is from the higher slopes of Bovlei on the foot of the Hawekwa Mountains.

about the harvest: The grapes were picked in February during a long cool ripening summer which led to great cultivar flavours in the juice. We picked at 22 degrees Balling and riper tannins were formed with a balance is acidity and PH levels.

in the cellar : Morning picked, the grapes were crushed, destemmed and the juice left to settle. The juice fermented at 12-14 degrees Celsius until dry.

