

## Boschendal Chenin Blanc 2006

Boschendal was the first winery to barrel ferment Chenin in South Africa. This fruity, well-balanced, full bodied wine is distinguishable by its exotic mango and honey aromas on the nose. On the palate, this wine has a core of fruit with hints of nuts and honey.

The ideal wine for an al fresco summer lunch, lightly curried mussels, chicken, fish casseroles and in general Asian dishes. This is the best Chenin that Boschendal has produced to date.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol   rs : 5.2 g/l   pH : 3.41   ta : 5.31 g/l   fso2 : 44 mg/l

**type :** White   **style :** Off Dry   **body :** Medium   **taste :** Fruity

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

**in the vineyard :** The grapes used in this wine were picked from 27 year old bush vine vineyard with low yields and good fruit. The moisture stress in this vineyard resulted in tiny berries, allowing for concentrated flavours in the wine. The grapes were sourced from an area renowned for top quality Chenin. Most of these vineyards are established on Clovelly and Avalon soils.

Vineyards were spur-pruned and excess shoots removed shortly after budding, leaving only two to three of the best developed shoots per spur. This was done to concentrate flavour and sugar in berries. It was not necessary to remove bunches because they matured fairly evenly after veraison.

**about the harvest:** The grapes were hand-picked at full ripeness. Harvesting took place during mid-morning. The average sugar content of the grapes was around 23,9 Balling, allowing for ripe, full bodied wine.

**in the cellar :** Fermentation took place in stainless steel tanks at a constant temperature of 15 Â°C. and fermentation was stopped before the wine became completely dry. 10% of the wine was fermented in older French oak barrels. After fermentation, the lees were stirred weekly in a process called "battonage", which allows for greater richness in the wine.



### Boschendal Estate

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