

Boschendal Favourites Chenin Blanc 2007

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.

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 : 3.29 ta : 6.00 g/l fso2 : 44 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard :

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.

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.

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 15Â°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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