

Boschendal Chenin Blanc 1999

This fruity, well-balanced, medium-dry wine is distinguishable by its exotic passion fruit aroma on the nose and appealing honey flavours on the palate. The ideal wine for an al fresco summer lunch, lightly curried mussels, chicken and fish casseroles.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 6.5 g/l pH : 3.28 ta : 6.1 g/l

type : White

pack : Bottle **closure :** Cork



in the cellar : Viticultural Details

100% Chenin Blanc The grapes used in this wine were picked from 20 year-old vineyards with a low yield and good fruit. Most of these vineyards are established on Clovelly and Avalon soils.

Vineyard Management

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.

Harvest

All the grapes were hand-picked. Harvesting took place during mid-morning.

Vinification

The grapes were picked at full ripeness and fermentation was stopped before the wine became completely dry.

Boschendal Estate

Franschhoek

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