

Boland Cellar Winemakers Selection Nouvelle

This wine displays an attractive lime green tint, with well-pronounced, complex flavours of grass and green tropical fruit such as kiwi. True to its country of origin, it also portrays a hint of prickly pear. It finished crisp and dry, with a lingering aftertaste of grass and watermelon.

variety : Nouvelle | 100% Nouvelle

winery : Boland Cellar

winemaker : Bernard Smuts

wine of origin :

analysis : alc : 13.5 % vol rs : 4.5 g/l pH : 3.35 ta : 5.7 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

Boland Cellar's philosophy of teamwork and shared vision for the production of fine wine culminated in being honoured with the accolade of "International Winemaker of the Year" and "Best South African Producer" at International Wine and Spirit Competition in 2001.

2006 - Michelangelo International Wine Awards: Boland Nouvelle Winemakers Selection 2006 - Gold

2005 - SA Young Wines Show: Boland Nouvelle Winemakers Selection: HA Conrade Trophy: SA Champion other white cultivar.

Paarl Young Wine Show: Boland Nouvelle Winemakers Selection: Champion other white cultivar

Les Citadelles du Vin - France: Boland Nouvelle Winemakers Selection 2005 - Trophy Excellence

2004 - SA Young Wine Show: Boland Nouvelle Winemakers Selection: Arnold Graue Trophy

2002 - SA Young Wine Show: Boland Nouvelle Winemakers Selection - Class Winner.

in the vineyard : Origin of the Grapes

Between 1958 and 1962, Professor Chris Orffer, of the University of Stellenbosch, created a new variety by crossing Sermillon and Cape Riesling (also known as Crouchen Blanc). In 1997, the first commercial vineyard of this variety in the world, was planted on the farm Klipvlei, near Perdeberg, where the Geldenhuys brothers now grow 1.2 hectares on Swartland soil type. This soil consists of well-drained shale with some clay underneath. It is well-aerated and has a good water-retention capacity.

Viticulture

The vineyard receives the bare minimum of water and the irrigation system merely serves as an "insurance policy". Vines are trellised on a 7-wire Extended Perold system with movable wires, and are carefully spur-pruned and manipulated by specialised canopy management techniques for optimal use of sunlight. To ensure even ripening, grapes are thinned out and green branches are removed at 80% veraison.

about the harvest: This variety is a very early ripener and each vintage normally starts with the harvesting of Nouvelle. To retain optimum flavour grapes are handpicked in the early morning, when it is cool, and crushed within an hour of being picked.

in the cellar : Nouvelle was harvested on cool mornings and dry-ice was added to keep it cold before being destemmed, crushed and given skin contact in static drainers for 16 hours at 10° C. Only free-run juice was used to make this wine. Juice was fermented by a specially chosen yeast at 8° C - 12° C in stainless steel tanks. Nouvelle is vinified reductively, which means that there is no contact with air.

