

Bovlei Beukett 2011 (Discontinued)

A semi-sweet style with a relative ripe muscat, tropical aroma. The full, ripe palate in aftertaste is due to extensive lees contact.

Blend of Muscat d'Alexandrie and Chenin Blanc grapes, Beukett is a semi-sweet dessert-style wine with ripe Muscat and tropical aromas.

Serve chilled with spicy dishes. Dessert or after a meal.

variety : Chenin Blanc | 70% Chenin Blanc, 30% Hanepoot Jerepiko

winery : Bovlei Cellar (Wellington Wines)

winemaker : Jacques Theron / Frank Meaker

wine of origin : Wellington

analysis : **alc** : 12.88 % vol **rs** : 15.2 g/l **pH** : 3.53 **ta** : 5.7 g/l

type : White **style** : Semi Sweet **body** : Soft

pack : Bottle **size** : 0 **closure** : Screwcap

ageing : Drink as a young vintage wine, because it shows its fruity components best. With a year ageing, more faint Muscat aromas will show.

in the vineyard : The grapes were selected from vineyards that are facing south high up on Groenberg. The selected vineyards are low yield producers and produced the right fruit intensity that is most suited for this fine product profile.

about the harvest: The grapes were handpicked at full ripeness at 22.5° Balling with a good PH/ acidity balance.

in the cellar : It was picked early morning to preserve the best flavour and left for 8 hours on the skins after crushing. The whole process was done as reductively as possible from picking and settling to fermentation. The juice fermented for 22 days at 14° C until dry. Extensive lees contact led to a further, longer wine on the palate. The wine was kept cool under reductive conditions until bottling. Just before bottling it was fined and naturally cold stabilized.

