

## Bovlei Lifestyle Chenin Blanc 2011 (Discontinued)

It has undertones of hay, an abundance of tropical, guava aromas that carry through on the palates and a crisp, dry aftertaste.

Serve chilled with poultry, pork, pizza or pasta dishes or mild cheese

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

**winery :** Bovlei Cellar (Wellington Wines)

**winemaker :** Jacques Theron / Frank Meaker

**wine of origin :** Wellington

**analysis :** alc : 13.0 % vol    rs : 1.8 g/l    pH : 3.41    ta : 5.7 g/l

**type :** White    **style :** Dry

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

**ageing :** Drink now

**in the vineyard :** The wine is a blend of two different Chenin Blanc vineyards. The blend consists of 70% from Dryland bush vine with a yield of 8 ton/hectare. The other 30% is from irrigated drip vineyards yielding 11 ton per hectare with an extended Perold trellis system. The soil is from the higher slopes of Bovlei on the foot of the Hawekwa Mountains.

**about the harvest:** The grapes were picked in February during a long cool ripening summer which led to great cultivar flavours in the juice. We picked in the morning at 22° Balling and riper tannins were formed with a balance in acidity and pH levels.

**in the cellar :** The grapes were left for 12 hours on the skins after crushing. The whole process was done reductively from picking and settling to fermentation. The juice fermented for 22 hours days at 10° C - 11°C until dry. Extensive lees contact led to a further, longer wine on the palate. The wine was kept cool and under reductive conditions up until bottling. Just before bottling it was fined with Wyoming Bentonite and naturally cold stabilized.

