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Boschendal Classic Rachel's Chenin Blanc 2013

This fruity, well-balanced, full bodied wine is distinguishable by its exotic mango, apricot and pineapple aromas on the nose. On the palate, there is a core of fruit with hints of nuts and honey.

The ideal wine for an all fresco summer lunch, lightly curried mussels, chicken, fish casseroles and in general Asian dishes.roast pork with redcurrant jelly or confit of duck.



variety : Chenin Blanc | 98% Chenin Blanc, 2% Viognier
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Elgin
analysis : **alc :** 13.5 % vol **rs :** 6.1 g/l **pH :** 3.38 **ta :** 6.6 g/l
type : White **style :** Off Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The grapes used in this wine were picked from 27 year old bush vine vineyards with low yields andgood fruit. The moisture stress in the vineyard resulted in tiny berries, allowing for concentrated flavours in the wine. The grapes were sources 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 23.5° Balling, allowing for ripe, and full bodied wine.

in the cellar : Fermentation took place in stainless steel tanks at a temperature between 14 - 16°C. 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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