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Boschendal Classic Rachelsfontein Chenin Blanc 2015

On the nose: Exotic mango, peach and pineapple aromas with hints of limey citrus.
Palate: A beautiful fruit core of elegant peach-infused citrus characteristics with a hint of honey-glazed nuts. A well-balanced, full-bodied wine with a long, lingering finish.

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 | 100% Chenin Blanc
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Elgin
analysis : **alc :** 14.0 % vol **rs :** 5.5 g/l **pH :** 3.5 **ta :** 6.3 g/l
type : White **style :** Off Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now, or age for another three to five years to evolve an intriguing and lingering complexity.

in the vineyard : The grapes used in this wine were picked from 28 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 22° - 23° Balling, allowing for ripe, and full bodied wine.

in the cellar : Half of the juice was fermented with partial solids at 16°C, enhancing the rich, round fullness of the wine. The other half was fermented at a cooler 14°C in stainless steel tanks, preserving the delicate fruit flavours of the Chenin grapes. Bâtonnage, the stirring of the lees, took place weekly, which allowed for greater richness in the wine.

Boschendal Estate

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