

## Boschendal The Pavillion Chenin Blanc 2015

On the nose: Generous exotic tropical fruit aromas with subtle guava and pink grapefruit nuances.  
Palate: A dry, fruity entry with well-balanced crisp acidity, followed by a delicious, juicy, tropical and citrus aftertaste.

**variety** : Chenin Blanc | 95% Chenin Blanc, 5% Viognier

**winery** : Boschendal Estate

**winemaker** : James Farquharson

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol   rs : 6.0 g/l   pH : 3.33   ta : 5.8 g/l

**type** : White

**pack** : Bottle   **size** : 750ml   **closure** : Screwcap

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**ageing** : Drink now, or age for another two years.

**in the vineyard** : The vines were pruned to two-bud spurs during July and August. Shoots were removed during October, leaving only two to three shoots per hand-spaced spur. Yields were naturally low, therefore no bunch removal was necessary.

**in the cellar** : After light pressing, 50% of the Chenin was fermented on partial solids at 20°C; the rest underwent clean and cold fermentation at 14°C in stainless steel. The wine was left on the fine lees for complexity and integration. The two varietal wines were blended prior to bottling.



### Boschendal Estate

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