

Boschendal Chenin Blanc 2001

This fruity, well-balanced, medium-dry wine is distinguishable by its exotic passion fruit aroma on the nose and appealing honey flavours on the palate. The ideal wine for an al fresco summer lunch, lightly curried mussels, chicken and fish casseroles.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Boschendal Estate

winemaker : JC Bekker

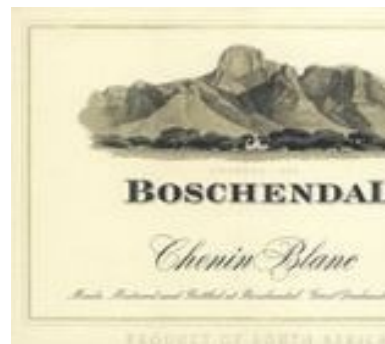
wine of origin : Coastal

analysis : alc : 14.28 % vol rs : 7.4 g/l pH : 3.29 ta : 5.7 g/l so2 : 102 mg/l fso2 : 50 mg/l

type : White

pack : Bottle **closure :** Cork

Veritas 2001 - Bronze



in the vineyard : The grapes used in this wine were picked from 20-year-old vineyards with a low yield and good fruit. Most of these vineyards are established on Clovelly and Avalon soils.

Vineyards were spur-pruned and excess shoots removed shortly after budding, leaving only two to three of the best developed shoots per spur. This was done to concentrate flavour and sugar in berries. It was not necessary to remove bunches because they matured fairly evenly after veraison.

about the harvest: All the grapes were hand-picked. Harvesting took place during mid-morning.

in the cellar : The grapes were picked at full ripeness and fermentation was stopped before the wine became completely dry. Fermentation took place in stainless steel tanks at a constant temperature of 15°C.

Boschendal Estate

Franschhoek

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www.boschendalwines.co.za