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Boschendal Classic Rachelsfontein Chenin Blanc 2018

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



variety : Chenin Blanc | 100% Chenin Blanc
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Coastal Region
analysis : **alc :** 13 % vol **rs :** 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 : The average vineyard age ranges from 4 to 12 years and average 80m above sea-level.

in the vineyard :
The grapes used in this wine are partially sourced from Stellenbosch and the rest from the Paarl region. The Stellenbosch vineyards are mainly planted on weathered granite and deep shale soils, which are well drained with excellent water capacity. The vineyards have the benefit of the cooling influence from the False Bay ocean breeze. The Paarl vineyards are planted on shale granite and contribute depth with a creamy texture.

about the harvest: The grapes were handpicked in the early morning.
The average sugar content of the grapes was around 22 - 23°B, allowing for a ripe, 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.

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