

Boland Cellar Melita Chenin Blanc 2019

This fruity Chenin Blanc bursts with vibrant freshness and a variety of seasonal fruit flavours. Expect ripe fruit structure with balanced acidity and an abundance of fruit character, like peaches, melons, passion fruit and yellow apples – all captured in the bottle along with healthy doses of Cape sunshine. The lively and fresh character makes it a versatile companion to food and friends alike.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Boland Cellar

winemaker : Boland Winemaking Team

wine of origin : Paarl

analysis : alc : 8.38 % vol rs : 7.5 g/l pH : 3.27 ta : 6.0 g/l va : 0.38 g/l so2 : 134 mg/l fso2 : 49 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

Boland Cellar's leading red grape variety, Pinotage, and its signature white grape, Chenin Blanc, are skilfully blended in an innovative wine style. This represents two significant aspects, namely a lighter style wine with low alcohol and a sustainable environmental venture which promotes and conserves healthy bee populations. For this, Boland Cellar has collaborated with The Bee Effect sustainability organization to bring about real and meaningful benefits to agriculture and bee population health. The name Melita has its origin in ancient Greek mythology and is derived from the goddess Melissa who was regarded as the keeper of bees and honey-making.

Healthier options are today being sought by consumers for all categories of foods and beverages. This healthy trend is prevalent with wine consumers desiring lower alcohol levels in wine to support a healthy lifestyle while still expecting the typical flavours and tastes. For this purpose, alcohol levels are reduced by about 35% (to 8% A/V) by means of various interventions from vineyard to cellar, which include earlier harvesting to avoid high natural sweetness in the grapes as well as cutting-edge precision technology to remove some alcohol from the wine. The entire process requires utmost care and skill to ensure that the final product is balanced and retains its typicity without compromising on flavour and character.

