

## Boland Cellar Reserve Chenin Blanc - Sur Lie 2020

This wine shows exceptional Chenin Blanc expression and elegance in a ripe and complex style. The seamless harmony of ripe melons and stone fruit with hints of tropical flavours blend together with creamy ripe textures, creating a wine of distinction and elegance.

Ideally paired with grilled seafood, roast chicken or a fine selection of soft cheeses.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Boland Cellar

**winemaker :** Boland Winemaking Team

**wine of origin :** Paarl

**analysis :** alc : 13.21 % vol rs : 3.5 g/l pH : 3.28 ta : 6.1 g/l

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

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

Platter's Awards 2021 - 4 Stars

Veritas Awards 2020 - Silver

Singular expressions of excellence from the same old vineyard blocks are sourced from dedicated grape growers where continuity and quality consistency are of vital importance for Boland's Reserve Wines. The utmost attention to detail both in the vineyards and the cellar is pursued in producing the best possible quality for this Reserve range.

**in the vineyard :** The cellar's signature variety, Chenin Blanc, is sourced from old vineyard blocks of bush-vines from the northern Paardeberg region where small yields are harvested in mid to late February from partially water-stressed vines. The shale and granite soils play an important role in imparting structure and minerality to this complex wine. These old vines are well adapted and fairly resistant to strong winds and hot conditions.

**about the harvest:** The grapes were harvested between 22.5° and 23.5° Balling early in the morning in order to remain cool until they reach the cellar.

**in the cellar :** A cool and slow fermentation took place in stainless steel tanks at 10 - 13° Celsius. After fermentation the wine was left on the lees for 7 to 8 months with regular lees stirring, resulting in a full wine with a creamy richness. This Chenin Blanc has not been matured in barrels in order to express the primary fruit flavours and minerality of the grapes which come from old Chenin Blanc vines. This traditional French method of creating a creamy richness with hints of oat biscuit notes, without the use of barrel-ageing, is known as 'Sur Lie'.

