

Boland Cellar Classic Selection Chenin Blanc 2022

This crisp, fruity Chenin Blanc is characterised by juiciness, freshness and upfront aromas. It presents tropical flavours with layers of lime, melon and fresh guava fruit. A wine with typical Chenin Blanc flavours which has become a firm regional favourite.

Delicious with chicken, mild curry dishes or salads – or simply on its own.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Boland Cellar

winemaker : Boland Winemaking Team

wine of origin : Paarl

analysis : alc : 13.43 % vol rs : 3.9 g/l pH : 3.33 ta : 5.5 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

2023 Platter's Wine Guide - 3 Stars

2022 Ultra Value Wine Challenge - Double Gold

The Classic Selection range of prime cultivar-specific wines comprises distinct, carefully blended wines from different parts of the renowned Paarl wine region. The style is marked by climatic and maritime influences of the nearby ocean and the Boland mountains that result in fresh, fruit-driven wines reflecting typical varietal character and flavour.

in the vineyard : The vineyards are situated in the Paardeberg and surrounding area of the Paarl Region. Chenin Blanc is Boland Cellar's signature white grape variety that does particularly well in a warmer area like Paarl which yields Chenin Blanc wines of fruit intensity in a robust and fuller style. Boland Cellar has won the award for Best Chenin Blanc producer in South Africa ten times in recent years. Chenin Blanc is a versatile cultivar, well-adapted to warm weather and resistant to the strong southerly winds prevailing here in summer.

about the harvest: Harvested at 22° Balling in the second half of February, the grapes reached the cellar at optimal ripeness to ensure the varietal flavours are retained.

in the cellar : After destemming and crushing, skin contact was allowed for 4 - 6 hours to impart flavour and structure. Cool, slow fermentation is required for three weeks and thereafter the wine is left on the lees for three months, resulting in a balanced balanced wine with rich fullness of flavour. The wine remains in stainless steel tanks until blended and ready for bottling in order to retain its typical fruity freshness.

