

## Boland Cellar Selection Chenin Blanc / Sauvignon Blanc 2023

This easy-drinking white blend, consisting of about 60% Chenin Blanc and 40% Sauvignon Blanc, expresses a fresh fruit-driven style with peach, lime and tropical litchi fruit flavours.

Delicious with poultry or fish dishes – or simply on its own.

**variety :** Chenin Blanc | 60% Chenin Blanc, 40% Sauvignon Blanc

**winery :** Boland Cellar

**winemaker :** Boland Winemaking Team

**wine of origin :** Coastal Region

**analysis :** alc : 12.89 % vol rs : 9.1 g/l pH : 3.29 ta : 5.7 g/l

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

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

The Cellar Selection range is a blended range of the Cellar's leading varieties. It offers easy-drinking wines that showcase Boland Cellar's blending skills and experience. The wines are fresh and fruit-driven with softer tannins, resulting in popular wines which are ideally suited to everyday enjoyment.

### in the vineyard :

The vineyards are situated in the Paardeberg and Coastal regions where differing climatic zones enhance the blending options for this range.

Grapes from the Paardeberg area's shale soils ripen slower before reaching physiological ripeness and produce grapes with bolder fruit structures. Vineyards in the coastal area, situated about 10 km from the ocean, produce grapes with herbaceous flavours that have a naturally high acidity due to the granite soils in which they grow. These soils are warmer and well drained, resulting in a shorter hang- time with earlier harvesting taking place.

**in the cellar :** This Cellar Selection white wine is specifically blended and made in an accessible and fruity style for everyday enjoyment. Harvested during February with ripe sugar levels and optimal acidity, the grapes reached the cellar in ideal condition to retain their fruity characteristics. Specific yeast strains were used which enhance the tropical fruit flavours in both Chenin Blanc and Sauvignon Blanc. Cool fermentation temperatures were maintained for three weeks to further enhance the fruity character and freshness of the individual wines. After cooling and stabilising the individual wines were blended together to create a balanced and harmonious wine.

