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Boland Cellar Reserve Arum Lily Chenin Blanc 2022

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 :** 13.5 % vol **rs :** 1.6 g/l **pH :** 3.21 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Literally translated as "fine bush", fynbos is a South African natural treasure. It forms the essence of the Cape Floral Kingdom, the smallest but most diverse of earth's six floral kingdoms. Fynbos is incredibly resilient, able to withstand and even thrive in the face in the face of the harshest elements to create rare beauty.

in the vineyard : The cellar's signature variety, Chenin Blanc, si sourced from old vineyard blocks 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 and 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.

in the cellar : A cool and slow fermentation took place in stainless steel tanks at 10 - 13°C. 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'.