

## Boschendal 1685 Chenin Blanc 2024

Colour - Lively green with straw tinge

Nose - Exotic mango, peach and pineapple aromas with hints of limey citrus on the nose.

Palate - Beautiful fruit core, elegant peach infused citrus characteristics with a hint of honey glazed nuts.

Well- balanced, full bodied wine with a long lingering finish.

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

**winery :** Boschendal Estate

**winemaker :** Danielle Coetsee

**wine of origin :** Coastal Region

**analysis :** alc : 13.5 % vol rs : 1.5 g/l pH : 3.4 ta : 6.2 g/l

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

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

2025 Mundus Vini - Gold medal

**ageing :** Enjoy now but will age with much complexity for the next five years.

**in the vineyard :** The grapes are sourced from a selection of site-specific locations ranging from the foothills of the Helderberg, Polkadraai and Faure areas in Stellenbosch. Predominantly planted on weathered granite soils. Here the vines are exposed to the elements of the cooling sea breezes in the afternoon from False Bay. This has a tremendous effect on the quality as it allows for longer ripening time whilst maintaining the natural grape acidity resulting in increased longevity. The average vineyard age ranges from 12 to 28 years and are between 100 – 250m above sea level resulting in yielding fruit with remarkable purity and classical elegance.

**about the harvest:** The grapes were handpicked at optimal ripeness during the coolness of early morning and sorted on arrival at the cellar before pressing.

**in the cellar :** The average sugar content of the grapes when picked was around 22–23°B, allowing for a ripe, full- bodied wine. 20% of the wine was fermented in Foudre and remained in these vessels post fermentation for a maximum of 6 weeks on the lees. This component broadens the mid-palate and gives a creamy weight. The juice was fermented with partial solids at 16°C, enhancing a rounded fullness of the wine. Bâtonnage, the stirring of the lees, took place weekly, which allowed for increased richness and complexity.



### Boschendal Estate

Franschhoek

021 001 3150

[www.boschendalwines.com](http://www.boschendalwines.com)