

Boschendal Chenin Blanc 2002

This fruity, well-balanced, full bodied wine is distinguishable by its exotic mango and honey aromas on the nose. The complex flavours on the palate are dominated by tropical fruit and citrus tones. It has a lingering aftertaste. The ideal wine for an al fresco summer lunch, lightly curried mussels, chicken and fish casseroles.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.20 % vol rs : 5.8 g/l pH : 3.53 ta : 6.8 g/l fso2 : 43 mg/l

type : White

pack : Bottle **closure :** Cork

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Veritas 2002 - Bronze

in the vineyard : The grapes used in this wine were picked from older vineyards with low yields and good fruit. Most of these vineyards are established on Clovelly and Avalon soils. Vineyards were spur-pruned and excess shoots removed shortly after budding, leaving only two to three of the best developed shoots per spur. This was done to concentrate flavour and sugar in berries. It was not necessary to remove bunches because they matured fairly evenly after veraison.

about the harvest: All the grapes were hand-picked. Harvesting took place during mid-morning.

in the cellar : The grapes were picked at full ripeness and fermentation was stopped before the wine became completely dry. Fermentation took place in stainless steel tanks at a constant temperature of 15°C.



Boschendal Estate

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