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Bovlei Dry White

Clear with a light green tint. The fresh and fruity quality wine with lingering undertones of guava and citrus. A long, full and ripe palate will be found in the aftertaste.

Serve it slightly chilled in summer and at room temperature in winter with soup, poultry or fish dishes. Even pizza or pasta will compliment the wine on the palate.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Colombard
winery :
winemaker : Albertus Louw
wine of origin : Wellington
analysis : **alc :** 13.72 % vol **rs :** 2.6 g/l **pH :** 3.82 **ta :** 5.83 g/l
type : White **style :** Dry **body :** Light
pack : Box **size :** 0 **closure :** 0

ageing : The best is to drink it as a young wine, because at that stage it shows the wineâ€™s fruity component the best.

in the vineyard : The Chenin Blanc came from 14 year old vines situated in a dryer area, where it was irrigated by a drip irrigation system. The vine yielded 9.5 ton of grapes per hectare. The Colombar grapes are grown at the foot of the Hawekwa Mountains where the 10 year old Bush vines yielded 7.5 ton per hectare.
No extra water were given due to good water rentention in the deeper scalie soils.

in the cellar : All the grapes were handpicked separetely at optimum ripeness and given six hours of skincontact after crushing. Each wine was made separately in its own tank after settling and fermented at 12Â° Celsius for 20 days till it was dry. The blending was done after extensive tastings and kept on the lees for two months. The wine was fined with Wyoming bentonite and afterwards naturally cold stabilized.