



BOSCHENDAL

Founded 1685

CHENIN BLANC



Vintage: 2018
Varieties: 100% Chenin Blanc
Wine of Origin: Coastal Region (mostly Stellenbosch)

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.

Vinification:

The grapes were handpicked at optimal ripeness during the coolness of early morning and sorted on arrival at the cellar before pressing. 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-pallet 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.

Winemaker's Tasting Notes:

On the nose: Expressive tropical fruit aromas of ripe mango and pineapple followed by white peach with an elegant hint of lime citrus.

Palate: This full-bodied wine is perfectly poised with persistent tropical, peach and citrus fruit backed by notes of cashew praline. A leesy richness adds complexity and depth of flavour. Lingering stone fruit and ripples of toasted nuts ensure a well-defined and moreish finish.

Ageing potential: Enjoy now but will age with much complexity for the next five years.

Technical Analysis

Alc: 13 % vol
RS: 3.5 g/l
TA: 6.3 g/l
pH: 3.5

