



BOSCHENDAL

Founded 1685

BOSCHENDAL RACHELSFONTEIN

...

Vintage: 2020

Varieties: Chenin Blanc 100%

Wine of Origin: Coastal Region

In the Vineyard:

The grapes used in this wine were picked from 28-year-old bush vine vineyards with low yields and good quality fruit and average 80m above sea-level. The grapes were sourced from an area renowned for top quality Chenin. Most of these vineyards were established on Clovelly and Avalon soils. The vineyards have the benefit of the cooling influence from the False Bay ocean breeze.

Vinification:

The grapes were handpicked at full ripeness during the coolness of early morning. The average sugar content of the grapes was around 22–23°B, allowing for a ripe, full-bodied wine. Fermented at a cooler 14°C in stainless steel tanks, preserving the delicate fruit flavours of the Chenin grapes. Bâtonnage, the stirring of the lees, took place weekly, which allowed for greater richness in the wine.

Winemaker's Tasting Notes:

Colour: Lively green with a straw tinge.

Nose: Exotic fruit with white pear aromas with hints of limey citrus on the nose.

Palate: Beautiful fruit core, elegant stewed pear infused with citrus characteristics.

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

Technical Analysis:

Alc: 13.0 % vol

RS: 3.6 g/l

TA: 6.2 g/l

pH: 3.3



EVERY GENERATION
INSPIRES
GREATNESS

...