

BOSCHENDAL

CREATING HISTORY SINCE 1685

Rachelsfontein

Chenin Blanc



Vintage: 2016

Varieties: 100% Chenin Blanc

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. The moisture stress in the vineyard resulted in tiny berries, allowing for concentrated flavours in the wine. The grapes were sourced from an area renowned for top quality Chenin. Most of these vineyards were established on Clovelly and Avalon soils.

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. Half of the juice was fermented with partial solids at 16°C, enhancing the rich, round fullness of the wine. The other half was 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:

On the nose: Exotic mango, peach and pineapple aromas with hints of limey citrus.

Palate: A beautiful fruit core of elegant peach-infused citrus characteristics with a hint of honey-glazed nuts. A well-balanced, full-bodied wine with a long, lingering finish.

Technical Analysis

Alc: 13.5 % vol

RS: 5 g/l

TA: 6.3 g/l

pH: 3.5