



## WINE NEWS

### Boland Cellar Debuts Award-winning 2014 Chenin Blanc

We are proud to announce the release of our highly anticipated Reserve No. 1 Chenin Blanc Unwooded 2014. The 2014 vintage maintains the Chenin Blanc excellence for which we have become renowned. As Champion Chenin Blanc at the 2014 SA Young Wine Show (the oldest wine competition in South Africa), it follows in the footsteps of its predecessors, earning us the prize for the sixth time and retaining our title as the most awarded cellar in the category. The 2014 Chenin also scooped the coveted General Smuts Trophy for overall SA Champion Young Wine – the highest honour to be bestowed upon a young wine (it is the first Chenin to receive the



sought-after award since its inauguration in 1952). The wine pairs well with seafood, chicken or a light salad. Available at Boland Cellar for **R59.50** per bottle.

### Boland Honoured at The Star Reader Choice Awards 2014

Our Five Climates Sauvignon Blanc took home the award for Best White Wine at The Star Reader Choice Awards 2014. A great summer sip, the Sauvignon Blanc offers rich tropical tones laced with grapefruit and crisp green pepper liveliness. It is available at the Boland Tasting Room and selected liquor outlets for **R44.50** a bottle or **R267** per case of 6.



## CRAZY ABOUT OUR WINES?



*Have them delivered straight to your door!*

A selection of our wines is now available from new online retailer Crazy Wines. Crazy Wines sources the best quality and most interesting wines around, negotiating the best deals and delivering your purchases directly to your door. View our range of wines available on the Crazy Wines website at [www.crazywine.co.za](http://www.crazywine.co.za).

## FROM THE FARM: 2015 HARVEST FORECAST

We caught up with our viticulturist, Jaco Engelbrecht to find out what his prediction and thoughts are on harvest 2015. “We are coming to the end of a relatively smooth-sailing growing season. While we experienced a few problems with snails and long-horned grasshoppers eating the leaves of the vines early in the season, we have not encountered many other obstacles this year.



The grapes for the 2015 harvest are currently very healthy. A dry, windy season kept the diseases at bay, and helped to ensure the relatively hiccup-free growing season. It seems at this stage that the 2015 yield will be much the same as that of 2014, with the exception of the Sauvignon Blanc, which, following a massive 2014 yield, will no doubt be slightly lower in 2015.

The quality of the 2015 grapes looks promising. The Chardonnay bunches are smaller than last year, indicating a better quality crop. The Cabernet Sauvignon looks superb, as do the Ruby Cabernet, Merlot, Pinotage and, of course, the Chenin Blanc.

The Chenin Blanc vineyards in particular received a lot of attention this season. A lot of effort went into good canopy management to allow a good balance between sunlight penetration, shade, shoot spacing and crop control, and the Chenins for 2015 are looking very promising overall.

The 2015 harvest will commence with the picking of Pinotage and Chardonnay from mid- to end-January.

A lot of work went into growing a good quality crop for the 2015 harvest, and we are sure to see the results. The winemakers are set to have a great raw product with which to work, the marketers an even better final product to sell, and the consumer will be able to enjoy the best we have to offer!”

Keep up to date with our harvest by following Jaco’s blog; [www.visualviticulture.co.za](http://www.visualviticulture.co.za)

## A CHEESE FEST

Feeling cheesy this silly season? Satisfy the urge by treating yourself to a Boland Cellar cheese platter, available at R55 for a single, R75 for a double platter and R100 for a Combo Deal, which includes a double cheese platter and a bottle of Five Climates Chenin Blanc. The platters are only available at our Northern Cellar Tasting Room. Please remember to book in advance to avoid disappointment.



## FOOD & WINE RECIPE

### Wondering what to cook this festive season?

Christmas isn’t complete without this festive favorite – serve hot or cold for family and friends. A traditional Honey-glazed Gammon paired with our Flutterby Sauvignon Blanc.

[Download the recipe here](#)



## FESTIVE SEASON TRADING HOURS:

Our Daljosafat Tasting Room will be closed from 15 December 2014 to 4 January 2015. Our Northern Paarl Tasting Room will be open during the festive season, except on 25, 26 & 27 December 2014 and 1 January 2015.



## A TIME FOR GIVING

To say thank you for all your support throughout the year, on the 17th of December 2014, we will be offering all our loyal customers 10% off our wines, also making other specials available to them. This special is only offered at our Northern Paarl Tasting Room. Please book to avoid disappointment.

## A LETTER FROM THE CEO

2014 has been a year of extreme changes within Boland. While there is always a resistance to change, one cannot expect to do the same things and hope for a different result. The year has presented us with a good few challenges. The 2014 crop was the second biggest in Boland history, and combining this with a slower market than in 2013 proved rather difficult. We are however thankful that, although 2014 will be remembered as a tough year, we ended stronger than we began. Winning the General Smuts trophy for the best 2014 young wine was definitely a highlight for the year. More so with a cultivar like Chenin Blanc, which is now available for the first time in bottle form from

Boland for all to enjoy over the festive season. We are looking forward to building on the foundations laid this year in 2015. We have a relatively new team with a totally new winemaking focus. I am grateful to be able to work with people of integrity, dedication and loyalty to the brand. They have displayed exemplary character through a number of difficult situations, and I am eternally grateful for their unwavering support. The real success of Boland lies in our partnerships with our suppliers, shareholders and clients. We thank you for sharing 2014 with us, and wish you a most blessed Christmas season.



PAUL MALAN