



EST 1941

Boland Cellar

ONE FORMATION

Chenin Blanc

RANGE INTRODUCTION

Just like bird flocks take flight to migrate in unison, the One Formation range embodies the principles of working together in collaboration in all aspects from the vineyard to the bottle. A single purpose of end-product excellence is the driving force behind this range, with many aspects brought together skilfully to achieve this goal. Vineyards of the highest quality cultivars in each vintage are meticulously selected for the One Formation range in order to create a unique expression from the best sites and carefully blended into distinctive wines of elegance.

VINEYARDS

The Chenin Blanc vineyards sourced for this wine grow in shale-dominated soils of the Drakenstein area. Batches are picked at different ripeness and sugar levels in order to create more style choices for the winemaker. Ripening occurs in the early part of the season in mid-February.

WINEMAKING

The winemaking was managed by carefully selecting batches with differing sugar and acid levels in order to create the desired style and blend. The final blend was left on the lees for a further six months with regular batonnage before bottling, resulting in an intense, full wine with both structure and elegance. No wood treatment was used for this Chenin Blanc as the intention is for the primary fruit to be fully expressed.

TASTE AND FOOD PAIRING

This crisp, fresh and intensely flavoured wine expresses layers of lime and tropical fruit, together with green melons and pears. The extended lees contact delivers a rich creamy element, providing a full structure and complexity with a lingering finish. The result is a balanced wine with elegance, fruit structure and freshness. Ideally paired with poultry and seafood dishes.

ANALYSIS

2020

Alcohol	13.5%	pH	3.27
Total Acidity	6.1 g/L	Residual Sugar	3.4 g/L
Total Sulphites	145 mg/L		

