



EST 1941

Boland Cellar ONE FORMATION

Chenin Blanc, Sauvignon Blanc, Grenache 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 quality 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 grapes sourced for this wine are from vineyards mainly grown in shale-dominated soils, with a proportion situated in the granite soils of Paarl's Drakenstein area. The Sauvignon Blanc is selected from Lutzville, situated close to the West Coast. The Grenache Blanc grapes are sourced from the shale soils on the slopes of the Paardeberg Mountain where it performs exceptionally well in these ideal conditions.

WINEMAKING

The winemaking was managed reductively and the small, carefully selected batches of different varieties were separately fermented and vinified. The Sauvignon Blanc and Grenache Blanc underwent brief wood maturation in older small French barrels for three months in order to add complexity to the blend. The final blend was left on the lees for a further two months with regular batonnage before bottling, resulting in a rich, full wine with both structure and elegance.

TASTE AND FOOD PAIRING

This partially wooded wine shows layers of green apple with kiwi fruit aromas. Ripe pear and melon flavours as well as green pepper notes are evident on the balanced palate, followed by a gently lingering finish. The old bush-vines of the Chenin Blanc yield ripe, creamy stone fruit flavours which are complemented by the crisp green fruit of the Sauvignon Blanc. The addition of Grenache Blanc in this blend provides richness and texture with ripe pear flavours. Finely flavoured dishes of seafood and poultry will complement this unique blended wine.

ANALYSIS

2020

Alcohol 13.78%

Total Acidity 6.1 g/L

Total Sulphites 139 mg/L

pH 3.30

Residual Sugar 3.6 g/L

Composition: Chenin Blanc 65%, Sauvignon Blanc 20% and Grenache Blanc 15%

