

Sometimes we all need a nudge, a wink. A HINT of something great to come. This is your cue: take the leap, seize the moment. Do the thing you love. Trust your instinct. Some decisions though, don't require any pondering at all. Like kicking back and enjoying this vivacious wine.

The vineyards are situated in the Paardeberg and surrounding area of the Paarl Region. Chenin Blanc is Boland Cellar's signature white grape variety that does particularly well in a warmer area like Paarl which yields Chenin Blanc wines of fruit intensity in a robust and fuller style. Boland Cellar has won the award for Best Chenin Blanc producer in South Africa ten times in recent years. Chenin Blanc is a versatile cultivar, well-adapted to warm weather and resistant to the strong southerly winds prevailing here in summer.

Harvested at 22° Balling in the second half of February, the grapes reached the cellar at optimal ripeness to ensure the varietal flavours are retained. After destemming and crushing, skin contact was allowed for 4 - 6 hours to impart flavour and structure. Cool, slow fermentation is required for three weeks and thereafter the wine is left on the lees for three months, resulting in a balanced balanced wine with rich fullness of flavour. The wine remains in stainless steel tanks until blended and ready for bottling in order to retain its typical fruity freshness.

This crisp, fruity Chenin Blanc is characterised by juiciness, freshness and upfront aromas. It presents tropical flavours with layers of lime, melon and fresh quava fruit. A wine with typical Chenin Blanc flavours which has become a firm regional favourite. Delicious with chicken, mild curry dishes or salads - or simply on its own.

Vintage 2024

Alcohol 13.43%

5.5 g/L

pΗ **Residual Sugar**

Total Acidity

Total Sulphites



138 mg/L







3.33

3.9 g/L











