

OVER 340 YEARS OF MASTERING A CRAFT

The 1685 range is presented in a curvaceous bottle inspired by tradition, honouring the year of our original title deeds. These award-winning wines embody our coastal estate's style – pure fruit, refined modern winemaking, and true varietal character.

BOSCHENDAL
FOUNDED 1685



1685 RANGE

BOSCHENDAL CHENIN BLANC

VINTAGE: 2026 WINE OF ORIGIN: Coastal Region VARIETIES: 100% Chenin Blanc

Boschendal 1685 Chenin Blanc 2026 is a Coastal Region expression crafted from selected Stellenbosch vineyard sites in the Helderberg foothills, Polkadraai and Faure. Shaped by weathered granite soils, cooling False Bay breezes and measured lees work, it balances ripe fruit generosity with freshness, texture and poise.

IN THE VINEYARD

The grapes are selected from site-specific Chenin Blanc vineyards across the Helderberg foothills, Polkadraai and Faure areas of Stellenbosch. These vineyards are planted predominantly on weathered granite soils and sit between 100m and 250m above sea level, with vine ages ranging from 12 to 28 years.

Cooling afternoon breezes from False Bay are central to the wine's balance. They slow the final stages of ripening, helping the grapes build flavour while retaining natural acidity and freshness. This interplay of granite soils, elevation, vine age and maritime influence gives the wine its purity, classical elegance and lasting structure.

IN THE CELLAR

The grapes are handpicked at optimal ripeness in the cool early morning and sorted on arrival at the cellar before pressing. Harvested at an average sugar content of 22-23°B, the fruit carries the ripeness needed for a full-bodied Chenin Blanc while retaining poise and freshness.

Fermentation takes place with partial solids at 16°C to build texture and rounded fullness. A 20% component is fermented in foudre and remains there after fermentation for up to six weeks on the lees, adding creamy weight and breadth to the mid-palate. Weekly bâtonnage builds richness and complexity, giving the wine depth without losing its bright fruit definition.

WINEMAKER'S TASTING NOTES

Lively green with a straw tinge. The nose opens with ripe mango, peach and pineapple, lifted by limey citrus and a subtle honeyed nuance.

The palate is generous yet composed, with a beautiful fruit core, peach-infused citrus and a delicate note of honey-glazed nuts. Lees work brings creamy texture and quiet richness, balanced by fresh acidity and a long, elegant finish. Enjoy now, or allow it to develop further complexity over the next five years.

TECHNICAL ANALYSIS

Alc: 13.59% vol | RS: 2 g/l
TA: 6.2 g/l | pH: 3.22

FOOD MATCHES

Pairs beautifully with roast chicken, pork belly, grilled line fish, Cape Malay curry, creamy seafood dishes, butternut risotto and soft cheeses. Its ripe fruit and bright acidity also make it excellent with mildly spiced dishes and citrus-led salads.

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