

Boland Brut 1998

This certified Sauvignon Blanc sparkling wine is pleasantly dry. The fine bubbles and sparkling flavours which fill the mouth are complemented by a touch of finesse and lightness. The aftertaste is fresh.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Boland Kelder

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 10.6 % vol rs : 13.0 g/l pH : 3.08 ta : 6.5 g/l

type : White

pack : Bottle



ageing : 5 years

in the cellar : The warmer summer of 1998 resulted in grapes with optimum ripeness which provides high quality varietal characteristics. These climatic conditions created wines with more subtle fruit flavours and a good structure.

Healthy, full ripe grapes from different vineyards were pressed separately and fermented under controlled low temperatures in stainless steel tanks. To give the wine its off-dry style, fermentation is prematurely ended, thereby leaving the correct amount of residual sugar in the wine.