

Boland No 1 Reserve Sauvignon Blanc 2004

Veritas Awards 2005 - Bronze

This full bodied wine is very controversial and boasts with an attractive golden colour. Wood flavours are well integrated with asparagus and a hint of tropical flavours. On the palate tropical flavours follow through and a mineral taste can be detected. This wine finishes with a full, lingering aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 13.99 % vol rs : 3.2 g/l pH : 3.53 ta : 6.1 g/l

type : White **style :** Dry **body :** Full

pack : Bottle

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in the vineyard : Origin of the grapes

The grapes used for this well balanced wine originates from a single 9 year old vineyard planted 135m above sea level at the foothills of the cool sea breeze influenced slopes of the Paardeberg mountain range.

Viticulture

The deep well drained and well aerated shale soil allows roots to penetrate deep for optimal nutrition and moisture. Because of the deep soil and its excellent buffer against drought, this vineyard is totally un-irrigated. Vines are trellised on a 5-wire Extended Perold system with movable wires and are carefully spur pruned and manipulated by specialized canopy management techniques to cover the berries and hide it from the sun to preserve the delicate tropical fruit and vegetative flavours typical of this variety. Grapes are thinned to ripen as evenly as possible for best results and yields 8 tonnes to the hectare.

about the harvest: The grapes were carefully handpicked in the cool first week of February at optimum flavour ripeness in the cool morning temperatures, before the sun heats the earth.

in the cellar : Grapes were harvested on cool mornings and dry-ice was added to keep them cool before being de-stemmed, crushed and given skin contact in static drainers for 36 hours at 10°C. Only free-run juice was used to make this wine. Juice was fermented at 9°C - 13°C in stainless steel tanks for the first 48 hours after which the fermenting must was transferred to new French oak barrels where fermentation was completed. Battonage was practiced weekly for the first 3 months after fermentation while the wine was maturing in the barrels. The wine matured for a further 3 months on the lees. No Malo-Lactic fermentation was allowed.

