

Boschendal Jean Le Long Sauvignon Blanc/Chenin Blanc/Viognier 2004

This is one of the most unique wines we have ever produced in our Jean le Long range. The wine displays lots of ripe mango and pineapple flavours. Underlying this is notes of crushed peach pip and some herbaceous tones. On the palate the wine is rich, with good length and pallet weight. This off dry wine has a mineral backbone with a well-balanced acid.

Dishes recommended with this wine by our Boschendal restaurant manager, Niel Els, is: Duck à l'Orange, Rare roast beef, soft cheeses like Camembert and Brie. Niel also highly recommends this wine with the Malva pudding and chocolate roulade with amaretto. This shows the versatility of this wine with a wide range of dishes

variety : Sauvignon Blanc | 50% Sauvignon Blanc, 30% Chenin Blanc, 20% Viognier

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 10.0 g/l pH : 3.27 ta : 7.2 g/l

type : White

pack : Bottle **closure :** Cork

Best in class Silver - International Wine and Spirit Competition (IWSC) 2005

in the vineyard : The grapes came from three vineyards. The Sauvignon blanc comes from our highest altitude Sauvignon blanc block on a southern slope. The Viognier comes from a vineyard lower down on the same slope. The Chenin blanc comes from a 25-year-old bushvine vineyard.

in the cellar : The wine was fermented in French oak barrels and underwent wood maturation for 6 months. After this period the wine was blended and bottled. 100% barrel fermented.

Boschendal Estate

Franschhoek

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