

Boschendal Pinot Noir/Chardonnay 1997

The beautiful pale copper colour of this complex, full-bodied dry wine derives from its high Pinot Noir content, while the Chardonnay contributes backbone and ageing potential. Hints of strawberry on the palate give way to more powerful spicy fruit flavours and a persistent, lingering aftertaste. An excellent complement to poultry and creambased dishes. Superb with salmon.

variety : Pinot Noir | 90% Pinot Noir, 10% Chardonnay

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.31 ta : 6.6 g/l

pack : Bottle **closure :** Cork



ageing : This wine is ready to drink now.

in the cellar : The Chardonnay was made in the classic style: wood-fermented and matured for six months in barrel. The Pinot Noir was picked at full ripeness and whole-bunch pressed, using only the free-run juice, a small portion was fermented and matured in old wood and the rest cool-fermented in stainless steel tanks.

Boschendal Estate

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