

Boschendal Grand vin Blanc 1998

The star-bright, straw-coloured wine has an aroma of herbs and grass, enhanced with hints of spice and tropical fruit. These flavours carry through to the harmonious palate and lingering finish. The ideal partner for smoked fish, seafood, and creamy poultry or veal dishes.

variety : Sauvignon Blanc | 85% Sauvignon Blanc, 15% Chardonnay

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.03 % vol rs : 3.9 g/l pH : 3.26 ta : 6.6 g/l

type : White

pack : Bottle **closure** : Cork



ageing : Ready to drink now.

in the cellar : This is a blend of predominantly Sauvignon Blanc with a small percentage of Chardonnay and Rhine Riesling. The Sauvignon Blanc is cool-fermented and matured in small oak for six months to add complexity, while the cool-fermented Rhine Riesling is unwooded to maximise its spicy flavours. The Chardonnay adds a rounded richness to the wine.

Boschendal Estate

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