

## Boschendal Blanc de Blanc 2006

This pale straw coloured wine was produced specifically to accompany food. The wine has enticing ripe mango and pineapple aromas on the nose with good length and complex flavours on the palate.

It will complement pÃctÃ©, salads and seafood.

**variety :** Chenin Blanc | 70% Chenin Blanc, 30% Chardonnay

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 2.8 g/l   pH : 3.30   ta : 6.8 g/l   fso2 : 38 mg/l

**type :** White

**pack :** Bottle   **closure :** Cork

**in the vineyard :** This is a blend of 70% Chenin Blanc and 30% Chardonnay represents a cross-section of vineyards. Vineyards were pruned to two-bud spurs and shoots were removed, leaving only two to three per hand-spaced spur. After veraison, small bunches and under-developed shoots were removed for better flavour concentration in the berries.

**about the harvest:** 2006 was a great vintage for Boschendal's white blends. Cool nights during the ripening period ensured the development of complex fruit flavours in the wine. The grapes were hand-picked during the day at an average sugar content of 23.6Â° balling and natural acidity of 7.0g/l before being carefully transported to the cellar in small bins.

**in the cellar :** The grapes were crushed, pressed and the juice cold-settled for two days, with juice extraction averaging 620 litres per ton. The juice was then inoculated with locally manufactured yeast Vin 13. Fermentation took place at 14-16Â°C. Following fermentation the cultivars were blended allowing the varietal character of each variety to enhance the complexity and depth of the blend.



### Boschendal Estate

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