

## Boschendal Le Bouquet 2006

This medium-sweet wine has bold, tropical fruit flavours with spicy undertones and a lingering floral aroma of rose petals and frangipani.

Ready to drink now and a perfect partner to curries and other spicy dishes.

**variety :** Muscat dAlexandrie | 40% Muscat dâ€™Alexandrie, 30% Chenin Blanc, 30% Chardonnay

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol rs : 14.5 g/l pH : 3.30 ta : 5.8 g/l fso2 : 40 mg/l

**type :** White **style :** Off Dry **taste :** Fruity

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

**in the vineyard :** A blend of 40% Muscat dâ€™Alexandrie, 30% Chenin Blanc and 30% Chardonnay from selected vineyards. Soils vary from stony over a clay layer, to rich deep alluvial soils like Tukulu and Bloemdal.

Vineyards were spur-pruned from the beginning of July to the end of August. Excess shoots were removed, leaving two to three per spur. Muscat dâ€™Alexandrie bunches were pinched to ensure firm and flavourful grapes. The moderately hot and dry growth period resulted in slightly smaller berries than usual.

**about the harvest:** Some 70 % were hand-picked during the day, with the rest of the grapes harvested in the cool of night to ensure fresh flavours. The average sugar content of the grapes was around 23.5Â°balling at the time of harvest.

**in the cellar :** The juice from the grapes was cold-settled for two days after pressing. An average of 620 litres of juice was extracted per ton of grapes. This juice was inoculated with the locally cultured yeast Vin 13. Fermentation temperatures ranged from 14Â° - 16Â°C to ensure the best aromatic expression of each variety. After fermentation the cultivars were blended to allow the specific varietal character of each component to enhance the complexity and harmony of the wine.



### Boschendal Estate

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[www.boschendalwines.com](http://www.boschendalwines.com)