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Boschendal 1685 Sauvignon Blanc Grand Vin Blanc 2006

This straw-coloured wine has an aroma of herbs and tropical fruit, with hints of citrus. These complex flavours carry through to the creamy, harmonious palate and lingering finish.

Ready to drink now and the ideal partner for smoked fish, seafood and creamy poultry or veal dishes.



variety : Sauvignon Blanc | 92% Sauvignon Blanc, 8% Semillon
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin :
analysis : **alc :** 13.5 % vol **rs :** 3.6 g/l **pH :** 3.26 **ta :** 6.0 g/l **fso2 :** 42 mg/l
type : White
pack : Bottle **closure :** Cork

in the vineyard : A blend dominated by 92% Sauvignon Blanc with 8% Semillon. Grapes are from vineyards planted on decomposed granite, stony clay soils and rich alluvial soils, at altitudes ranging from 150 - 400m above sea level.

Meticulous spur-pruning and the removal of excess shoots left only the two to three best-developed shoots per spur. Two weeks before harvest, leaves were removed between bunches within the canopy, taking care that no grapes were exposed to direct sun in the process. This resulted in better aeration in the bunch zone and ensured flavour retention in the berries. The growth period was initially warm, followed by cooler weather.

about the harvest: 2006 was an excellent vintage for Sauvignon Blanc in particular. All the grapes were hand-picked in the cool of the early morning, ensuring crisp fruit expression in the wine.

in the cellar : Vinification is reductive, which means all air is excluded from the grape processing operation. This is done to protect the delicate Sauvignon Blanc flavours. The Sauvignon Blanc was fermented at 16 degrees Celsius. A small portion of Semillon, matured in small oak for a short period of time was added to enhance complexity and texture to the mid-palate. 5% Sauvignon Blanc was matured in oak.

Boschendal Estate

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