

Boschendal The Pavillon Blanc 2006

This fruit driven white wine shows complex mineral aromas on the nose. The rich, complex palate has ripe peach and pineapple flavours.

Ready to drink now, it is an ideal choice for all occasions.

variety : Chenin Blanc | Chenin Blanc, Sauvignon Blanc, Chardonnay, Semillion

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 7.0 g/l pH : 3.3 ta : 6.0 g/l fso2 : 40 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : This is a blend of Chenin Blanc, Sauvignon Blanc, Chardonnay and Semillion represents a cross-section of vineyards. Vines were pruned to two-bud spurs during July and August. Shoots were removed during October, leaving only two to three per hand-spaced spur. As yields were naturally low, no bunch removal was necessary.

about the harvest: Grapes were hand-picked in the cool early morning to help preserve fruit flavours. They were then carefully transported to the cellar in 400kg bins.

in the cellar : After light pressing, the grapes were cold-fermented in stainless steel tanks at an average temperature of 14°C, which allowed the fresh, natural grape flavours to be captured in the wine.



Boschendal Estate

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