

## Boland No 1 Reserve Sauvignon Blanc

The No 1 Reserve range of wines is the pinnacle of Boland Cellar teamwork between the grape producer, viticulturist, winemaker and the market and is the product of carefully chosen grapes and wine from vineyards that have a proven history of excellence.

This full bodied wine is very controversial and boasts with an attractive golden colour. Wood flavours are well integrated with asparagus and a hint of tropical flavours. On the palate tropical flavours follow through and a mineral taste can be detected. This wine finishes with a full, lingering aftertaste.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Boland Cellar

**winemaker :** Altus le Roux & Team

**wine of origin :** Coastal

**analysis :** alc : 12.71 % vol   rs : 1.4 g/l   pH : 3.30   ta : 7.0 g/l

**type :** White   **style :** Dry   **body :** Full

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

### **in the vineyard : Origin of the grapes**

The grapes used for this well balanced wine originates from a single 9 year old vineyard planted 135m above sea level at the foothills of the cool sea breeze influenced slopes of the Paardeberg mountain range.

### **Viticulture**

The deep well drained and well aerated shale soil allows roots to penetrate deep for optimal nutrition and moisture. Because of the deep soil and its excellent buffer against drought, this vineyard is totally un-irrigated. Vines are trellised on a 5-wire Extended Perold system with movable wires and are carefully spur pruned and manipulated by specialized canopy management techniques to cover the berries and hide it from the sun to preserve the delicate tropical fruit and vegetative flavours typical of this variety. Grapes are thinned to ripen as evenly as possible for best results and yields 8 tonnes to the hectare.

**about the harvest:** The grapes were carefully handpicked in the cool first week of February at optimum flavour ripeness in the cool morning temperatures, before the sun heats the earth.

