

Boschendal The Pavillion Chardonnay Semillon 2007

A youthful, lively but smooth wine full of irresistible charm. Delicate Lemon and Lime aromas with hints of honey. Flavourful Limey and leesy tones elegantly finished with a creamy texture. Careful blending has produced a fruity, zesty wine that can be served on all occasions.

Chill before serving to friends or with food.

variety : Chardonnay | 80% Chardonnay, 20% Semillon

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.6 g/l pH : 3.2 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The vines were pruned to two-bud spurs during July to August. Shoots were removed during October leaving only two to three shoots per hand-spaced spur. Yields were naturally low therefore no bunch removal was necessary.

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in the cellar : After light pressing the grapes were cold-fermented in stainless steel tanks. The wine was fermented at an average temperature of 14°C which allowed the natural flavours of the grapes to be captured in the wine. The two varietals were blended prior to bottling.



Boschendal Estate

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