

Boschendal The Pavillion Blanc 2007

This is a wine with upfront fruit and hints of musk-sweet aromatics. A complex palate enriched with peach flavours, lingering with Apple and Pear crunchy freshness.

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

variety : Chenin Blanc | Chenin Blanc, Colombar, Sauvignon Blanc, Hanepoot

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 7.0 g/l pH : 3.27 ta : 6.0 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard :

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 14Å°C, which allowed the fresh, natural grape flavours to be captured in the wine.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com