

Boschendal Favourites Blanc de Noir 2007

The combination of Pinot Noir and Shiraz imparts a lovely light salmon colour to the wine. On the nose the wine displays perfume and ripe fruit flavours, including red cherry and strawberry fruit. This versatile off-dry wine has delicious, elegant flavours and is ready to drink now.

It will complement most meals, especially duck, calamari and cold meats. Boschendal RosÃ© is a classic of the genre.

variety : Merlot | 32 % Merlot, 23% Cabernet Sauvignon, 21.5% Shiraz, 16.5% Ruby Cabernet, 7% Pinot Noir

winery : Boschendal Estate

winemaker : Thinus Kruger

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 6.0 g/l pH : 3.31 ta : 6.1 g/l va : 0.27 g/l fso2 : 43 mg/l

type : Rose **taste :** Fruity

pack : Bottle **closure :** Cork

Boschendal pioneered Blanc de Noir wines in South Africa, and today the Cellar is still respected as a top producer of this unique style of wine, which has become a local favourite.

in the vineyard : 32 % Merlot, 23% Cabernet Sauvignon, 21.5% Shiraz, 16.5% Ruby Cabernet, and 7% Pinot noir, the grapes originating in vineyards varying in age between ten and twenty years. Most are planted in a variety of soil types ranging from stony, alluvial to clay-rich.

All the vineyards were pruned to two-bud spurs during July to August. Shoots were removed leaving only two to three per hand-spaced spur. Shortly after veraison, which took place from the beginning of January to February, uneven bunches were removed for better flavour concentration in the berries.

about the harvest : Almost 55% of the grapes were hand-picked during the day, with the rest of the grapes harvested at night to ensure retention of the fine fruit flavours. 2007 promises to be a very good vintage, with ample winter rainfall allowing extended ripening and resultant intense, lingering fruit flavours.

in the cellar : After crushing, a maximum of two hoursâ€™ skin contact is allowed to achieve the characteristic light salmon, RosÃ© colour. Made from the free-run juice of black grape varieties, this white wine is cool-fermented to achieve delightful, fresh flavours.



Boschendal Estate

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