

Boschendal Favourites Blanc de Noir 2008

The careful handling of the grapes and detailed cellar approach ensures the distinctive salmon, almost copperlike colour of the wine. On the nose the wine displays aromas of fresh strawberry and red fruit. This versatile off-dry wine has delicious, elegant flavours and it ready to drink now.

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

variety : Merlot | 38% Merlot, 29% Cabernet Sauvignon, 13% Shiraz, 12% Ruby Cabernet with Pinotage and Cinsaut

winery : Boschendal Estate

winemaker : Thinus Kruger

wine of origin : Coastal

analysis : alc : 13.27 % vol rs : 5.8 g/l pH : 3.44 ta : 5.76 g/l va : 0.22 g/l fso2 : 38 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 : 38% Merlot, 29% Cabernet Sauvignon, 13% Shiraz, 12% Ruby Cabernet with Pinotage and Cinsaut, 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 : Due to the cool summer, harvest commenced later than usual, with the handpicking of the grapes beginning in the second week of February. The cooler weather contributed to the ripening season for 2008 being longer than normal, ensuring grapes with exceptional flavour concentration.

in the cellar : After crushing, a maximum of two hours' skin contact is allowed to achieve the characteristic light salmon, Rosé 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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