

Boschendal Cecil John Reserve Sauvignon Blanc 2006

This is one of the most unique wines we have ever produced in our Jean le Long range. The wine displays lots of green fig and capsicum flavours on the nose. Underlying this are notes of citrus and passion fruit. On the palate it has mineral tones as well as a firm, but balanced acid. Enjoy!

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.3 g/l pH : 3.2 ta : 7.8 g/l fso2 : 43 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard :

The grapes come from a cool south facing Sauvignon Blanc vineyard in close proximity to the ocean. The vines are trellised with a vertical shoot position.

Spur pruning began in mid-July, followed by shoot thinning in mid-October, which left an average of two or three shoots per spur. This exercise was repeated in early December, when excess shoots were removed. Careful tipping of the shoots, commenced at the end of January to ensure concentration of nutrients in the berries. Small, uneven bunches were removed two weeks prior to harvesting.

about the harvest: The wine is 100% Sauvignon Blanc. The grapes were hand harvested at an average sugar content of around 21° Balling.

in the cellar : The wine was fermented in Stainless steel and left on the primary lees for 5 months before bottling. After this period the wine was blended and bottled.



Boschendal Estate

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