

Boschendal Favourites Blanc de Noir 2009

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 strawberries and red 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 Blanc de Noir is a classic of the genre. Preferably served well-chilled.

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 :

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 **style :** Off Dry **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : 38% Merlot, 29% Cabernet Sauvignon, 13% Shiraz, 12% Ruby Cabernet with Pinotage and Cinsaut forming the balance. The grapes originate from vineyards between ten and twenty years in age, most of which 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 2009 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 Rosé colour leaning towards a delectable salmon hue. Only made from the free-run juice of black grape varieties, this unique Blanc de Noir wine is cool-fermented to capture the bracing and delightful, fresh flavours.



Boschendal Estate

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