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Boschendal Sauvignon Blanc Reserve 2006

This wine shows opulent, tropical and ripe pear flavours on the nose. The palate displays richness and complexity with unique herbaceous undertones, typical to the vineyards growing high on the mountain slopes.

This wine is an excellent accompaniment to chicken, fish and veal dishes. Serve chilled.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : **alc :** 13.16 % vol **rs :** 4.0 g/l **pH :** 3.35 **ta :** 6.4 g/l **fso2 :** 35 mg/l
type : White **style :** Dry **taste :** Herbaceous
pack : Bottle **closure :** Cork

in the vineyard : 100 % Sauvignon Blanc, from an non-irrigated vineyard on the eastern slopes of the Simonsberg, 250 - 370m above sea level. The unique micro-climate allows the grapes to ripen slowly, thus concentrating and developing the flavours in the berries. Soil types are mainly decomposed granite such as Hutton and Tukulu.

Vineyards were spur-pruned at the end of July and excess shoot growth removed shortly after budding in September. This was followed up in November leaving only two to three of the best-developed shoots per spur. Two weeks before harvest leaves were removed between bunches inside the canopy, taking care not to expose grapes to direct sun. This resulted in better aeration in the bunch zone and ensured retention of flavour in the berries.

about the harvest: The 2005 season was characterised by low yields with an average of 4 tons/ha. The long cool growing season allowed optimal flavour development. Random samples of grapes on each block were tasted regularly to ensure that they were picked at optimum flavour levels. The grapes were hand-picked in the cool of the early morning at 23 Â°B. The bins were only partially filled to prevent crushing of the berries and oxidation of the juice during transport to the cellar.

in the cellar : The grapes entered the cellar on conveyor belt and a sorting team, of 5 - 10 people, ensured that only the optimum quality grapes were crushed. The wine is unwooded to maintain freshness. Vinification was in stainless steel tanks at a controlled temperature of 16Â°C. All air contact with the juice and wine was avoided by using inert gasses and ascorbic acid to preserve the delicate fruit flavours and produces a rich, full-bodied wine.

Boschendal Estate

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