

## Boschendal Le Bouquet 1999

This medium-sweet wine has bold, up-front pineapple and other tropical fruit flavours, with spicy undertones and a lingering aroma of rose petals. Ready to drink now and a perfect partner to curries and other spicy dishes.

**variety** : Muscat de Frontignan | 40% Muscat, 36% Weisser Riesling, 20% Gewurztraminer, 4% Muscat d'Alexandrie

**winery** : Boschendal Estate

**winemaker** : JC Bekker

**wine of origin** : Coastal

**analysis** : **alc** : 12.5 % vol **rs** : 14.7 g/l **pH** : 3.16 **ta** : 6.2 g/l

**pack** : Bottle **closure** : Cork

**in the cellar** : Viticultural Details A blend of 40% Muscat d'Alexandrie, 36% Weisser Riesling, 20% Gewurztraminer, 4% Muscat from selected vineyards, one of which is a 45-year-old block of Muscat d'Alexandrie, the oldest vineyard on the farm. Soils vary from stony over a clay layer to Tukulu and Bloemdal. Vineyard Management member, when excess shoots were removed. Careful tipping of the shoots commenced at the end of January to ensure concentration of nutrient in the berries. Small uneven bunches were removed two weeks prior to harvesting. Harvest Bunches were hand-picked and all the leaves were removed before crushing. Vinification The must took seven days to ferment to full dryness, followed by a further maceration of thirteen days before pressing. 95% of the wine underwent malolactic fermentation in stainless steel tanks and the balance in French oak barrels. The wine was matured in oak for one year.