

## Boschendal Le Pavillon Blanc 1999

Skilfull blending has produced a near-dry wine of irresistible charm and youthful vigour. Fruity, friendly and ready to drink now it is an ideal choice for parties and picnics.

**variety** : Chenin Blanc | 40% Chenin Blanc, 26% Chardonnay, 20% Riesling, 5% Semillon

**winery** : Boschendal Estate

**winemaker** : JC Bekker

**wine of origin** : Coastal

**analysis** : alc : 12.84 % vol    rs : 6.2 g/l    pH : 3.22    ta : 6.5 g/l

**type** : White

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



**in the vineyard** : A blend of 40 % Chardonnay, 35% Chenin Blanc, 25% Riesling selected from a number of vineyards. Vines were pruned to two-bud spurs during July to August. Shoots were removed during October, leaving only two to three shoots per hand-spaced spur. As yields were naturally low, no bunch removal was necessary.

**about the harvest**: The grapes were hand-picked and, where vineyard spacing allowed, by harvesting machine.

**in the cellar** : After light pressing, the grapes were cold-fermented in stainless steel tanks at an average temperature of 14Â°C, which allowed the fresh, natural grape flavours to be captured in the wine.

### Boschendal Estate

Franschhoek

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[www.boschendalwines.com](http://www.boschendalwines.com)