

Boschendal Blanc de Blanc 2009

This pale straw coloured wine was produced specifically to accompany food. Greeting you with big tropical fruit and citrus aromas. Hovering hints of honey takes you to a vibrant citrus, lemon-drop zest and finishing with balanced elegance.

It will complement paté salads and seafood.

variety : Chenin Blanc | 65% Chenin Blanc, 35% Chardonnay

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14 % vol rs : 3.8 g/l pH : 3.21 ta : 7 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : This is a blend of 65% Chenin Blanc and 35% Chardonnay represents a cross-section of vineyards. Vineyards were pruned to two-bud spurs and shoots were removed, leaving only two to three per hand-spaced spur. After veraison, small bunches and under-developed shoots were removed for better flavour concentration in the berries.

about the harvest: Cool nights during the ripening period ensured the development of complex fruit flavours in the wine. The grapes were hand-picked during the day at an average sugar content of 23.6° B and natural acidity of 7.0 g/l before being carefully transported to the cellar in small bins.

in the cellar : The grapes were crushed, pressed and the juice cold-settled for two days, with juice extraction averaging 615 litres per ton. The juice was then inoculated to initiate fermentation which takes place at 14-16° C. Following fermentation the cultivars were blended allowing the varietal character of each variety to enhance the complexity and depth of the blend.



Boschendal Estate

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