

## Boschendal Boschen Blanc 2010

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.

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

**winery** : Boschendal Estate

**winemaker** : \_

**wine of origin** : Coastal

**analysis** : alc : 14.0 % vol   rs : 4.5 g/l   pH : 3.36   ta : 5.9 g/l

**type** : White   **style** : Dry   **taste** : Fruity

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

**in the vineyard** : This a blend of 63% Chenin Blanc and 35% Chardonnay which represents a cross-section of vineyards.

### Vineyard Management

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° Balling 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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