

## Boschendal Blanc de Blanc 2000

This pale gold, Chardonnay based wine was produced to accompany food. The enticing aroma suggests subtle tropical fruit with hints of lanolin, and rich biscuit flavours linger on the palate. Will complement pâtés, salads and seafood.

**variety** : Sauvignon Blanc | 60% Sauvignon Blanc, 20% Chardonnay, 12% Colombar, 8% Semillon

**winery** : Boschendal Estate

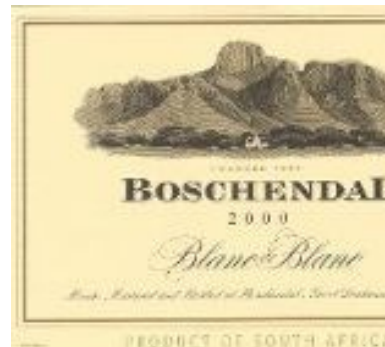
**winemaker** : JC Bekker

**wine of origin** : Coastal

**analysis** : alc : 13.0 % vol   rs : 3.2 g/l   pH : 3.4   ta : 5.5 g/l

**type** : White

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



**in the vineyard** : This is a blend of Chardonnay 50%, Sauvignon Blanc 29%, Semillon 13%, Chenin Blanc 5% and Colombar 5%, which represents a cross-section of vineyards typifying Boschendals terroir.

### 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**: Almost 60% was hand-picked during the day, with the rest of the grapes machine-harvested at night

**in the cellar** : The grapes were crushed and cold-settled for two days, with juice extraction averaging 620 litres per ton. The juice was then inoculated with locally manufactured yeast Vin 13. Fermentation took place at 14-16°C. Following fermentation the cultivars were blended, using the varietal character of each to enhance the harmony of the blend.

## Boschendal Estate

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