

Boschendal Boschen Blanc 2011

This pale straw coloured wine specifically made for effortless social drinking with or without food. Attractive tropical fruit nose with frisky citrus aromas and hovering hints of honey through to a vibrant zesty citrus palate and lemon-drop fresh finish.

Great for easy drinking on its own or to complement tapas and pâté, chicken salads and seafood.

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

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 4.3 g/l **pH** : 3.42 **ta** : 6.1 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : This a dry blend of 65% Chenin Blanc and 35% Chardonnay representing a cross-section of vineyards and regions.

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 620 litres per ton. Fermentation took 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. Wine is left on the fine lees for complexity and integration.



Boschendal Estate

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