

Boschendal Blanc de Noir 2000

The combination of Pinot Noir and Merlot imparts lovely fruit flavours, including ripe melon to this versatile medium-dry wine. This wine has assertive flavours and is ready to drink now. It will complement any meal, especially duck, calamari and cold meats.

variety : Pinot Noir | 65% Pinot Noir, 35% Merlot

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.64 % vol rs : 6.8 g/l pH : 3.43 ta : 5.45 g/l

type : Red

pack : Bottle **closure :** Cork

ageing : Ready to drink now.

in the cellar : Viticultural Details

A blend of Pinot Noir 65% and Merlot 35%, the grapes originating in vineyards varying in age between ten and twenty years. Most are planted in a north-to-south orientation, in a variety of soil types ranging from stony, gravel and clay-rich to Avalon.

Vineyard Management

All the vineyards were pruned to two-bud spurs during July to August. Shoots were removed leaving only two to three per hand-spaced spur. Shortly after veraison, which took place from the beginning of January to February, uneven bunches were removed for better flavour concentration in the berries.

Harvest

Almost 70% was hand-picked during the day, with the rest of the grapes machine-harvested at night.

Vinification

Made from the free-run juice of black grapes, this white wine is cool-fermented. After crushing, a maximum of two hours skin contact is allowed to achieve the characteristic pale salmon colour.



Boschendal Estate

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