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Boschendal Grand vin Blanc 1999

This straw-coloured wine has an aroma of herbs and grass, with hints of spice and tropical fruit. These complex flavours, enhanced by the influence of French oak, carry through to the harmonious palate and lingering finish. Ready to drink now and the ideal partner for smoked fish, seafood and creamy poultry or veal dishes.



variety : Sauvignon Blanc | 85% Sauvignon Blanc, 15% Chardonnay
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : **alc :** 13.43 % vol **rs :** 4.9 g/l **pH :** 3.38 **ta :** 6.4 g/l
type : White
pack : Bottle **closure :** Cork

ageing : Ready to drink now.

in the vineyard : A blend dominated by Sauvignon Blanc (87%) with 9% Chardonnay and 4% Rhine Riesling. Grapes are from vineyards ranging from decomposed granite to stony clay soils and rich alluvial soils, at altitudes ranging from 150m-400m above sea level.

Vineyard Management
Meticulous spur-pruning and the removal of excess shoots left only the two to three best-developed shoots per spur. Two weeks before harvest, leaves were removed between bunches within the canopy, taking care that no grapes were exposed to direct sun in the process. This resulted in better aeration in the bunch zone and ensured flavour retention in the berries. The growth period was initially warm, followed by cooler weather.

about the harvest: All grapes were hand-picked in the cool of the early morning.

in the cellar : Vinification is reductive. The Sauvignon Blanc was cool-fermented and matured in small oak for six months to add complexity, while the cool-fermented Rhine Riesling is unwooded to maximise its spicy flavours. The Chardonnay adds a rounded richness to the wine.

Boschendal Estate

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