

Boschendal Sauvignon Blanc 2000

Pale straw in colour, this complex, well-balanced wine is filled with tropical fruit flavours and has a long, clean finish. The herby aroma is typical of wines grown on Boschendal's distinctive terroir. Pair with shellfish, poached fish and chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : alc : 13.37 % vol rs : 3.2 g/l pH : 3.37 ta : 6.4 g/l
type : White
pack : Bottle **closure** : Cork



ageing : Ready to drink now, it will mature well for another one to two years.

in the vineyard : 100 % Sauvignon Blanc, from a vineyard on the eastern slopes of the Simonsberg, 400m above sea level. The unique micro-climate allows the grapes to ripen slowly, thus concentrating and developing the flavours in the berries. Soil types are mainly Hutton and Tukulu.

Vineyard Management

Vineyards were spur-pruned at the end of July and excess shoot growth removed shortly after budding in September. This was followed up in November leaving only two to three of the best developed shoots per spur. Two weeks before harvest leaves were removed between bunches inside the canopy, taking care not to expose grapes to direct sun. This resulted in better aeration in the bunch zone and ensured retention of flavour in the berries. The growth period was initially warm, followed by cooler weather.

about the harvest: Random samples of grapes on each block were tasted regularly to ensure that they were picked at optimum flavour levels. The grapes were handpicked in the cool of the early morning. The bins were only partially filled to prevent crushing of the berries and oxidation of the juice during transport to the cellar.

in the cellar : The wine is unwooded to maintain freshness and received 18 hours of skin contact. Vinification was in stainless steel tanks at a controlled temperature of 10Â°- 12Â°C. All air contact with the juice was avoided by using inert gasses to preserve the delicate fruit flavours and produce a rich, full-bodied wine.

Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com