

Boschendal Sauvignon Blanc/Semillon 2000

The Sauvignon Blanc flavours dominate with subtle tropical fruit as well as herbal flavours. Crisp and intensely flavoured, the wine shows good balance. Well chilled, itâ ϵ ^{Ms} a delicious partner to smoked salmon, trout, ham and summer fruits. Will also complement salads and pasta.

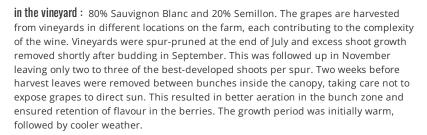
variety: Sauvignon Blanc | 80% Sauvignon Blanc, 20% Semillon

winery: Boschendal Estate
winemaker: JC Bekker
wine of origin: Coastal

analysis: alc:13.0 % vol rs:3.5 g/l pH:3.24 ta:5.9 g/l

type: White

pack: Bottle closure: Cork



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 hand-picked 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.

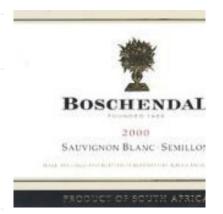
in the cellar: The wine is unwooded to maintain freshness and received 18 hours of skin contact. Vinification was in stainless steel tanks at a controlled temperature of $12\mathring{A}^{\circ}-14\mathring{A}^{\circ}C$. All air contact with the juice was avoided by using inert gasses to preserve the delicate fruit flavours and produce a rich, full-bodied wine.

Boschendal Estate

Franschhoek

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