

Boschendal Reserve Collection Vin D'Or NV

Flavour Profile - vanilla nutty oak spice, honeysuckle, baked apple

Vin d'Or is Boschendal's liquid gold. Barrel fermentation lends a spiced vanilla dimension to appealing rich fruit core of baked red apple, tropical pineapple and honeysuckle aromas and flavours balanced by a tangy twist of citrus. Decadent drinking well chilled on its own or with crème brulee, apple strudel, pastries or crumbles and custard.

Peach melba, ginger puddings, blue veined cheese, apple crumble.

variety : Chenin Blanc | Chenin Blanc, Viognier, Roussanne, Grenache Blanc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin :

analysis : alc : 10.1 % vol rs : 163 g/l pH : ta : 7.39 g/l

type : White **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Viticulturist's Details

The Natural Sweet wine is a blend of Chenin Blanc, Viognier, Roussanne and Grenache Blanc. The grapes were picked from low yielding vineyards to ensure good fruit concentration. Moisture stress in this particular vineyards resulted in tiny berries and excellent flavour intensity. These vineyards are established on Clovelly and Avalon soils.

Vineyard Management

The vineyards are spur-pruned and excess shoots removed shortly after budding, leaving only 2 to 3 of the best developed shoots per spur. At 22° Balling the bunches were desiccated at the stems, and normal ripening of the grapes was subsequently restricted. What follows is enforced ripening through evaporation of the moisture in the berry and resulting concentration of the fruit and natural grape sugars.

about the harvest: The grapes were hand-picked at the desired ripeness. Harvesting took place during mid-morning. the average sugar content of the grapes was around 35.2° Balling.

in the cellar : The grapes were crushed then allowed brief skin contact for a period of 5 days to ensure maximum flavour extraction as well as literage per ton received. After pressing, the juice was settled for 24 hours before fermentation in stainless steel tanks. Fermentation was very slow given the very high sugar content and stopped naturally after about a month. After racking, 75% of the wine was left in tank, and 25% was aged in barrels for 10 months.

Boschendal Estate

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