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Boschendal 1685 Sauvignon Blanc 2013

This straw-coloured wine has an aroma of herbs and tropical fruit, with hints of lime and green fig. These complex flavours carry through to the creamy, harmonious palate adding to the zesty finish.

Ideal partner for smoke fish, seafood and creamy poultry or veal dishes



variety : Sauvignon Blanc | 95% Sauvignon Blanc, 5% Semillon
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Coastal Region
analysis : **alc :** 13.5 % vol **rs :** 4.0 g/l **pH :** 3.34 **ta :** 6.29 g/l
type : White **style :** Dry **taste :** Herbaceous
pack : Bottle **size :** 750ml **closure :** Cork

2013 International Wine and Spirit Competition - Bronze

ageing : Ready to drink now.

in the vineyard : Grapes are from vineyards planted on decomposed granite, stony clay soils and rich alluvial soils, at altitudes ranging from 150-400m above sea level.

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 flavor 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, ensuring crisp fruit expression in the wine.

in the cellar : Vinification is reductive, which means all air is excluded from the grape processing operation. This is done to protect the delicate Sauvignon Blanc flavours. The Sauvignon Blanc was fermented at 16 degrees Celsius. After fermentation the wine is left on its primary lees with regular stirring weekly for the first month. This process ensures lovely roundness to the middle pallet. A small portion of Semillon is then added to the final blend.

Boschendal Estate

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