

## Boschendal Classic Blanc de Noir 2013

Vibrant salmon pink with enticing crushed summer berry aromas that carry through to a soft and juicy palate bouncing with succulent ripe strawberries, raspberries and mulberries tinged with a hint of spice, finishing with great balance and freshness and fruity intensity.

A beautifully balanced fruity blend with broad drinking appeal. Best served chilled around 6°C for anytime casual drinking or recommended as a great wine with pork pies, chicken liver or salmon pâté, bacon and cheese quiche, duck spring rolls, peri-peri chicken livers or almost all sushi.

**variety :** Merlot | 50% Merlot, 15% Shiraz, 15% Cabernet Sauvignon, 15% Pinotage, (5% assorted red varieties)

**winery :** Boschendal Estate

**winemaker :** Bertho van der Westhuizen

**wine of origin :** Western Cape

**analysis :** alc : 13.0 % vol    rs : 3.7 g/l    pH : 3.27    ta : 5.77 g/l

**type :** Red

**pack :** 0    **size :** 0    **closure :** 0

**ageing :** A real Boschendal classic styled for immediate drinking. We recommend best enjoyment within a year of vintage whilst young and lively, although the weight and concentration will allow for up to 3 years in the bottle.

The original Cape Blanc de Noir style wine that inspired an entire category and remains a South African favourite and Boschendal Classic.

**in the vineyard :** Grapes were sourced from a cross section of regions selected for optimal expression of each varietal. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality.

**about the harvest:** The 2013 vintage had a long ripening season producing expressive flavours and aromas. Grapes were hand harvested from mid-February to late March at an average ripeness between 21°B & 23°B.

**in the cellar :** To achieve the desired colour, most of the juice was drained directly after crushing, with some blocks receiving up to two hours of skin contact. Each varietal is handled separately and fermented cold at 14°C to retain the delicate aromas and flavours. Final blending of varietals creates complexity, consistency and balance before bottling.

### Boschendal Estate

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