

## Boschendal The Pavillion Blanc NV

Pale straw with lemon grass and gooseberry aromas layered with hints of honeysuckle and tangerine that race across the palate in a refreshing burst of citrus fruit finishing with vibrant crispness.

Great served chilled as an aperitif. This wine will also complement seafood platters, grilled calamari, salads, pates and any picnic food.

**variety** : Sauvignon Blanc | 85% Sauvignon Blanc, 15% Semillon

**winery** : Boschendal Estate

**winemaker** : James Farquharson

**wine of origin** : Coastal Region

**analysis** : alc : 13.5 % vol rs : 4.3 g/l pH : 3.3 ta : 6.36 g/l

**type** : White **style** : Off Dry **taste** : Fruity

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

**ageing** : Ready to drink now.

### in the vineyard :

The grapes for this wine were sourced from cooler vineyards in the Western Cape region ensuring ripe fruit flavours so typical of Sauvignon Blanc from South Africa.

Our Viticulturist sources the finest quality grapes from the Western Cape for the Pavillion wines. Vines were pruned to two-bud spurs during July and August. Shoots were removed leaving only two to three per hand-spaced spur. Shortly after veraison, unevenly ripened bunches were removed for greater flavour concentration in the berries remaining on the vine.

**about the harvest**: Almost 60% of the grapes were hand-picked during the early morning, with the rest picked during the cool of the evening to ensure maximum retention of the fine fruit flavours.

**in the cellar** : After light pressing, the grapes were cold-fermented in stainless steel tanks at an average temperature of 15°C, which allowed the fresh, natural frappe flavours to be captured in the wine.



## Boschendal Estate

Franschhoek

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