

## Boschendal Classic Boschen Blanc 2013

Lively golden with a youthful green glow on appearance, before a flourish of gorgeous peachy, pineapple, pear and Cape gooseberry aromas tinged with feint honeysuckle, lemon and orange blossom fragrances that all translate with freshness and zeal on a lively, fruity palate, beautifully balanced for great drinkability.

A beautifully balanced dry white blend that is best served chilled around 6°C lending itself to effortless enjoyment on its own as a sure-fire party wine that is very versatile with food. Try it with seafood salads, grilled or roast chicken with lemon and herbs, spaghetti Carbonara or mussels in creamy white wine sauce.

**variety :** Chenin Blanc | 70% Chenin Blanc, 20% Chardonnay, 10% Sauvignon Blanc

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 4.88 g/l pH : 3.49 ta : 6.24 g/l

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

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

**ageing :** A wine that is classically styled for easy drinking on release. We recommend best enjoyment within a year of vintage, although the weight and concentration will allow for up to three years bottle maturation.

This fresh and fragrant blend is classic Boschendal at its finest, alive with fruity characters reminiscent of the orchards and groves on the original Boschendal farm.

### 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.

2013 had a long cool ripening season that produced expressive flavours and aromas in our white varietals. Grapes were hand harvested in late January and early February at an average ripeness between 23 and 24°B.

**about the harvest:** Cool nights during the ripening period ensured the development of complex fruit flavours in the wine. The grapes were hand-picked during the day at an average sugar content of 23.6° Balling and natural acidity of 7.0 g/l before being carefully transported to the cellar in small bins.

**in the cellar :** Grapes are handled separately on arrival at the cellar where they are crushed, pressed and cold-settled for 2 days before inoculation to initiate fermentation controlled between 14-16°C. Following fermentation the cultivars were blended allowing the varietal character of each variety to enhance the complexity and depth of the blend.



## Boschendal Estate

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