

Boschendal Grand Vin Blanc 2001

This straw-coloured wine has an aroma of herbs and grass, with hints of spice and tropical fruit. These complex flavours, enhanced by the influence of French oak, carry through to the harmonious palate and lingering finish. Ready to drink now and the ideal partner for smoked fish, seafood and creamy poultry or veal dishes.

variety : Sauvignon Blanc | 85 % Sauvignon Blanc, 15% Chardonnay

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 5.0 g/l pH : 3.74 ta : 4.7 g/l

type : White

pack : Bottle **closure :** Cork

Veritas 2001 - Bronze



in the vineyard : A blend dominated by 85 % Sauvignon Blanc and 15% Chardonnay. Grapes are from vineyards ranging from decomposed granite to stony clay soils and rich alluvial soils, at altitudes ranging from 150 - 400m above sea level.

about the harvest: All grapes were hand-picked in the cool of the early morning.

in the cellar : Vinification is reductive. The Sauvignon Blanc was cool-fermented and matured in small oak for six months to add complexity. The barrel-fermented Chardonnay adds a rounded richness to the wine.

Boschendal Estate

Franschhoek

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