

## Boschendal Sauvignon Blanc 2001

Pale straw in colour, this complex, well-balanced wine is filled with tropical fruit flavours and has a long, clean finish. The herby aroma is typical of wines grown on Boschendal's distinctive terroir. Ready to drink now, it will mature well for another one to two years. Pair with shellfish, poached fish and chicken.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Coastal

**analysis :** alc : 14.22 % vol   rs : 4.0 g/l   pH : 3.29   ta : 6.9 g/l

**type :** White

**pack :** Bottle   **closure :** Cork

The International Wine & Spirit Competition 2002 - Bronze

The South African Wine Trophy Show 2002 - Bronze

Veritas 2001 - Silver



**in the vineyard :** 100% Sauvignon Blanc, from a vineyard on the eastern slopes of the Simonsberg, 400m above sea level. The unique micro-climate allows the grapes to ripen slowly, thus concentrating and developing the flavours in the berries. Soil types are mainly Hutton and Tukulu.

Spur pruning and the removal of unnecessary 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 improved aeration in the bunch zone, ensuring the retention of flavours in the berries.

**about the harvest:** Random samples of grapes on each block were tasted regularly to ensure that they were picked at optimum flavour levels. The grapes were hand-picked in the cool of the early morning. The bins were only partially filled to prevent crushing of the berries and oxidation of the juice during transport to the cellar.

**in the cellar :** The wine is unwooded to maintain freshness and received 18 hours of skin contact. Vinification was in stainless steel tanks at a controlled temperature of 10° - 12°C. All air contact with the juice was avoided by using inert gasses to preserve the delicate fruit flavours and produce a rich, full-bodied wine.

### Boschendal Estate

Franschhoek

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[www.boschendalwines.com](http://www.boschendalwines.com)