

Boschendal Classic Le Bouquet 2014

Glistening gold with a flourish of fruity and floral fragrances including pink lady apples, litchi, papaya, roses and honeysuckle that blossom on a mouth-filling sumptuous palate brimming with juicy pear, peach and ripe citrus flavours all perfectly balanced with a touch of sweetness and a fresh, fruity finish.

A beautifully balanced off-dry white blend with broad drinking appeal. Best served chilled for anytime casual drinking or we recommend it as a great wine with sticky ribs, BBQ chicken and burgers, fish & chips or more exotically spiced dishes like five-spice duck, red and green Thai curries, Cape Malay flavours or Moroccan chicken tangine.

variety : Muscat d'Alexandrie | Chenin Blanc, Chardonnay, Weisser Riesling, Viognier, Muscadel and Gewürztraminer.

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 1.5 g/l pH : 3.38 ta : 6.5 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : A classically styled off-dry blend intended for deliciously easy-drinking on release. We recommend best enjoyment within a year of vintage, although the weight and concentration will allow for up to 3 years.

An aromatic softly sweet white blend that reflects the richness and natural diversity of Boschendal with classic elegance and signature style.

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 : This is a blend of aromatic varieties including Chenin Blanc, Chardonnay, Weisser Riesling, Viognier, Muscadel and Gewürztraminer. Grapes were hand harvested at an average ripeness between 23° B & 24° B.

in the cellar : Each varietal is handled separately, with must cold-settled for two days after pressing before inoculation with the locally cultured yeast Vin 13. Fermentation temperatures ranged from 14° - 16° C to ensure the best aromatic expression of each variety. After fermentation the cultivars were blended to allow the specific varietal character of each component to enhance the complexity and harmony of the wine.



Boschendal Estate

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