

Boschendal Reserve Collection Sauvignon Blanc 2014

This wine shows classic cool climate characteristics. Opulent white fruit flavours with hints of fig and lime. The palate displays richness and complexity with unique lime and capsicum undertones ending with lingering mineral elegance. This is typical to the vineyards growing high on the mountain slopes. This wine is an excellent accompaniment to chicken, fish and veal dishes. Serve chilled.

This wine is best served chilled and an excellent accompaniment to grilled salmon and asparagus, spanakopitas, and lamb kebabs with cucumber yogurt.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.5 ta : 5.7 g/l

type : White **style :** Dry **body :** Full **taste :** Herbaceous

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

in the vineyard : Viticulturist's Details

100 % Sauvignon Blanc, from cooler climate vineyards in Durbanville and Stellenbosch. The unique micro-climate allows the grapes to ripen slowly, thus concentrating and developing the flavours in the berries.

Vineyard Management

Vineyards were spur-pruned at the end of July and excess shoot growth removed shortly after budding in September. This was followed up in November leaving only two to three of the best-developed shoots per spur. Two weeks before harvest leaves were removed between bunches inside the canopy, taking care not to expose grapes to direct sun. This resulted in better aeration in the bunch zone and ensured retention of flavour 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 at 22.3°B. 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 grapes entered the cellar on conveyor belt and a sorting team ensured that only the optimum quality grapes were crushed. The wine is unwooded to maintain freshness. Vinification was in stainless steel tanks at a controlled temperature of 16° C. All air contact with the juice and wine was avoided by using inert gasses and ascorbic acid to preserve the delicate fruit flavours and produces a rich, full-bodied wine.



Boschendal Estate

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