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Boschendal 1685 Sauvignon Blanc 2015

Pale, bright, youthful gold. Concentrated aromas of peaches and tropical fruits with green fig and lime becoming more apparent with time. Steely raciness in the mouth with all the flavour the nose promised and more with some cut grass and herbal notes. Very fresh and crisp. Gorgeous at this youthful stage.

Ideally partnered with goat cheese, smoked fish, sea food and creamy poultry or veal dishes.



variety : Sauvignon Blanc | 95% Sauvignon Blanc, 5% Semillon
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Coastal Region
analysis :
type : White **style :** Dry **taste :** Herbaceous
pack : Bottle **size :** 0 **closure :** Cork

Conclours Mondial du Sauvignon 2013 Vintage - Gold
FNB Sauvignon Blanc Top 10 2014 Vintage - Top 10
Veritas Awards 2014 Vintage - Gold

ageing : A wine with complex flavours ready to drink now.

in the vineyard : Appellation: Wine of Coastal Region.
Grape Variety: A blend dominated by 95% Sauvignon Blanc with 5% Semillon. Grapes are from vineyards planted on decomposed granite, stony clay soils and rich alluvial soils, at
altitudes ranging from 150 - 400m above sea level.

Vineyard Management: Meticulous spur-pruning and the removal of excess shoots left only the two to three bestdeveloped 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 better aeration in the bunch zone and ensured
flavour retention in the berries. The growth period was initially warm, followed by cooler weather.

about the harvest: All grapes were hand-picked in the cool of the early morning, ensuring crisp fruit expression in the wine.

in the cellar : Vinification is reductive, which means all air is excluded from the grape processing operation. This is done to protect the delicate Sauvignon Blanc flavours. The Sauvignon Blanc was fermented at 16°C. After fermentation the wine is left on its primary lees with regular stirring weekly for the first month. This process ensures lovely roundness to the middle pallet. A small portion of Semillon is then added to the final blend.

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