

## Boschendal The Pavillion Blanc 2014

This is a wine with upfront fruit characteristics enhanced by alluring musky aromatics. Easy on entry with attractive fleshy ripe peach flavours contrasted with apple and pear crunchy freshness.

The perfect wine for anytime, anywhere enjoyment or with light chicken and fish dishes, sushi and salads.

**variety** : Sauvignon Blanc | 45% Chenin Blanc, 45% Sauvignon Blanc and 10% Hanepoot

**winery** : Boschendal Estate

**winemaker** : James Farquharson

**wine of origin** : Western Cape

**analysis** : alc : 13.0 % vol   rs : 7.0 g/l   pH : 3.4   ta : 5.8 g/l

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

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

**in the vineyard** : Vines were pruned to two-bud spurs during July and August. Shoots were removed during October, leaving only two to three per hand-spaced spur. As yields were naturally low, no bunch removal was necessary.

**in the cellar** : After a light pressing the grapes were coldfermented in stainless steel tanks at an average temperature of 14°C to preserve the inherent varietal character and freshness in the wine. Each varietal was separately vinified before blending. The best possible traits of each cultivar were considered for the best harmony, complexity and balance in the final blend.



### Boschendal Estate

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