

Boschendal Reserve Collection Vin D'Or 2013

On the nose: This natural sweet wine presents loads of citrus aromas, especially tangerine, hints of tropical fruit and delicate notes of honeysuckle.

Palate: A tremendous fruit core with an explosion of kumquat citrus, lots of concentration and good balance. This wine finishes with a fresh citrus zest that does not leave a cloying sweetness.

Peach melba, ginger puddings, blue veined cheese, apple crumble.

variety : Weisser Riesling | Chenin Blanc, Viognier, Roussanne, Grenache Blanc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal Region

analysis : alc : 10.5 % vol rs : 150 g/l pH : 3.3 ta : 7.3 g/l

type : White **wooded**

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

ageing : Enjoy now. Will age with much complexity for the next eight to 10 years.

in the vineyard : The grapes used in this wine were picked from low-yielding vineyards to ensure good fruit concentration. The Weisser Riesling originated from Durbanville. No irrigation and an extended hanging time in the vineyard allowed for a superb concentration of flavours. The weather facilitated the natural forming of the unique Botrytis fungus. This is a fungus that grows on the grape skin, penetrating through the skin. This creates a damaged spot from which moisture slowly evaporates. Concentration, in this case, results from this slow evaporation, and the Botrytis gives a unique taste to this wonderful work of nature.

about the harvest: The grapes were handpicked at the desired ripeness. Harvesting took place during mid-morning. The average sugar content of the grapes was around 35.2°B.

in the cellar : The grapes were crushed and given skin contact for two days. This was to ensure maximum flavour extraction and the soaking of the drier grapes to retain all the natural sugar. After pressing, the juice was settled for 24 hours. Fermentation took place in stainless steel tanks. A yeast strain resistant to this very high osmotic potential juice was used. Even with this selected yeast, the fermentation proceeded very slowly and stopped naturally.



Boschendal Estate

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