

## Boschendal Classic Blanc de Noir 2015

On the nose: This wine presents complex red berry fruit notes.

Palate: An appealing pale salmon colour leads to bright red fruit, strawberry and red berries. Good freshness, balance and drinkability. Crisp and dry, but with a pleasant hint of fruit sweetness.

A beautifully balanced fruity blend with broad drinking appeal. Best served chilled for anytime casual drinking. Recommended with oily antipasti dishes like roasted Brinjal, tempura calamari or smoked chicken breast with Haloumi or humus.

**variety :** 0 | A classic blend of noble red wine varieties

**winery :** Boschendal Estate

**winemaker :** Bertho van der Westhuizen

**wine of origin :** Coastal Region

**analysis :** alc : 13.0 % vol   rs : 3.5 g/l   pH : 3.5   ta : 6.0 g/l

**type :** Red

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

**ageing :** Enjoy within one to three years from vintage.

The original Cape Blanc de Noir style wine that inspired an entire category and remains a South African favourite and Boschendal Classic.

**in the vineyard :** Grapes were sourced from vineyards grown in a cross-section of regions and specifically selected for their ability to deliver top quality grapes year on year. To get the perfect colour for this wine the grapes were all hand-harvested, thus minimising any potential colour extraction.

**about the harvest:** A healthy harvest was spread over a couple of weeks, from mid-February to the latter part of March

**in the cellar :** To achieve the desired colour, most of the juice was drained directly after crushing, with some blocks receiving up to two hours of skin contact. Each varietal is handled separately and fermented cold at 14°C to retain the delicate aromas and flavours. Final blending of varietals creates complexity, consistency and balance before bottling.



### Boschendal Estate

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