

Boschendal Classic Le Bouquet 2015

On the nose: Tropical pineapple-led fruit and peach with spicy undertones, and a lingering floral aroma of honeysuckle and frangipani.

Palate: This medium-sweet wine has a delicate freshness and a juicy fruit core, embracing characters of peach and apricot with hints of cinnamon and honey. Tantalising vibrancy and smooth, with an uncloying tangerine finish.

variety : Chenin Blanc | A blend of Muscat varieties, Chenin Blanc & Chardonnay

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 15.5 g/l pH : 3.5 ta : 6.5 g/l

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

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

ageing : Ready to drink now, this wine will develop intriguing complexity over another two to three years. concentration will allow for up to 3 years.

An aromatic softly sweet white blend that reflects the richness and natural diversity of Boschendal with classic elegance and signature style.

in the vineyard : Grapes were sourced from a cross section of regions selected for optimal expression of each varietal. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality.

in the cellar : The juice from the grapes was cold settled for two days after pressing. The clean juice was fermented at temperatures ranging from 14 to 16°C to ensure the best aromatic expression of each variety. After fermentation, the varieties were blended to allow the specific varietal character of each component to enhance the complexity and harmony of the wine.



Boschendal Estate

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