

## Boschendal The Pavillion Blanc 2015

On the nose: Upfront fruit and hints of musky sweet aromatics.

Palate: A complex palate enriched with peach flavours, and a lingering apple and pear crunchy freshness.

**variety** : Sauvignon Blanc | 30% Chenin Blanc, 30% Colombar, 30% Sauvignon Blanc, 10% Hanepoot

**winery** : Boschendal Estate

**winemaker** : James Farquharson

**wine of origin** : Western Cape

**analysis** : alc : 13.0 % vol   rs : 7.0 g/l   pH : 3.5   ta : 5.8 g/l

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

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

**ageing** : Ready to drink now.

**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 light pressing, the grapes were cold fermented in stainless steel tanks at an average temperature of 14°C, which allowed the fresh, natural grape flavours to be captured in the wine.



### Boschendal Estate

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