

Boschendal The Pavillion Sauvignon Blanc 2015

On the nose: Lemongrass and gooseberry aromas.

Palate: A refreshing burst of tangerine citrus fruit with hints of honeysuckle, finishing with vibrant crispness

Great served chilled as an aperitif. This wine will also compliment seafood platters, grilled calamari, salads, patés and any picnic food.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boschendal Estate

winemaker : James Farquharson

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 4.5 g/l pH : 3.4 ta : 5.8 g/l

type : White **taste** : Fruity

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

ageing : Drink now, or age for another year.

in the vineyard : Our viticulturist sources the finest quality grapes from the Western Cape for the Pavillion wines. All the vineyards were pruned to two-bud spurs between July and August. Shoots were removed, leaving only two to three per hand-spaced spur. Shortly after véraison, unevenly ripened bunches were removed for greater flavour concentration in the berries remaining on the vine.

about the harvest: Grapes were picked during the early morning to ensure maximum retention of the fine fruit flavours.

in the cellar : After minimal skin contact and light pressing, the juice underwent clean and cold fermentation at 14°C in stainless steel. This allowed for the fresh Sauvignon Blanc flavours to be captured in the wine, which was left on the fine lees for complexity and integration.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com