

Boschendal The Pavillion Blanc 2017

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 : 12.5 % vol rs : 7.0 g/l pH : 3.4 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

Franschhoek

021 001 3150

www.boschendalwines.com