

Boschendal Reserve Collection Vin D'Or 2016

On the nose: This natural sweet wine presents loads of citrus aromas, especially tangerine, hints of tropical fruit and delicate notes of honeysuckle. Palate: On the palate it has a tremendous fruit core, an explosion of kumquat citrus, lots of concentration and good balance. This wine does not leave a cloying sweetness but finishes off with a fresh citrus zest.

Peach melba, ginger puddings, blue veined cheese, apple crumble.

variety : Weisser Riesling | 51% Weisser Riesling & 49% Viognier

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal Region

analysis : alc : 12.0 % vol rs : 150 g/l pH : 3.3 ta : 8.5 g/l

type : White **wooded**

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

ageing : Enjoy now. Will age with much complexity for the next eight to 10 years.

in the vineyard : The Weisser Riesling originates from Durbanville and the Viognier from the Elgin Valley. No irrigation and an extended hanging time in the vineyard allowed for superb concentration of flavours.

Naturally the weather allowed for the formation of Botrytis, a fungus that grows on the grape skin, penetrating through the skin and creating a damaged spot from which moisture can slowly evaporate. Concentration in this case happens because of this slow evaporation and the Botrytis gives a unique taste to this wonderful work of nature.

about the harvest: The grapes used in this wine were picked from low-yielding vineyards to ensure good fruit concentration. The grapes were hand-picked at the desired ripeness. Harvesting took place during mid-morning. The average sugar content of the grapes was between 35° and 40° Balling.

in the cellar : Because of the raisiny condition of the grapes, the crushing process was not possible. The whole bunches went to the press with the addition of pectolytic enzyme. All the draining channels of the press were closed to retain the bit of juice created during the loading process. This juice helped with the soaking of the raisiny berries. Skin contact was given in the press for two days during which time the press was rolled morning, midday and afternoon. This is done to ensure maximum flavour extraction and the soaking of the drier grapes to retain all the natural sugar.

After pressing, the juice was settled for 24 hours. Fermentation took place in stainless steel tanks. A yeast strain resistant to this very high osmotic potential juice was used. Even with this selected yeast, the fermentation went very slowly and stopped naturally.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com