

## Boschendal Classic Boschen Blanc 2017

Lively green with straw tinge

On the nose: Tropical fruit and citrus aromas.

Palate: Vibrant citrus infused with some pear drop sweetness. A hint of honeysuckle, finishing with a balanced elegance.

**variety** : Chenin Blanc | 67% Chenin Blanc, 20% Sauvignon Blanc, 11% Chardonnay, 1% Colombar, 1% Semillon

**winery** : Boschendal Estate

**winemaker** : JC Bekker

**wine of origin** : Western Cape

**analysis** : alc : 13.0 % vol   rs : 3.8 g/l   pH : 3.5   ta : 6.1 g/l

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

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

This fresh and fragrant blend is classic Boschendal at its finest, alive with fruity characters reminiscent of the orchards and groves on the original Boschendal farm.

**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 to best ripeness and quality.

**in the cellar** : The grapes were crushed then pressed, and the juice cold settled for two days, with juice extraction averaging 620 litres per ton. Fermentation took place at 14° - 16° C. Following fermentation, the varieties were blended allowing the varietal character of each one to enhance the complexity and depth of the blend. The wine was left on the fine lees for complexity and integration.



### Boschendal Estate

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