

## Boschendal Riesling 2001

A crisp and lively wine with a distinctive Riesling nose and hints of lanolin. The characteristic chiselled profile of the South African Riesling has been rounded out by the best spice and structure of the Rhine Riesling grapes. It is the ideal complement to pâtés, quiches and salads.

**variety** : Riesling | 100% Riesling

**winery** : Boschendal Estate

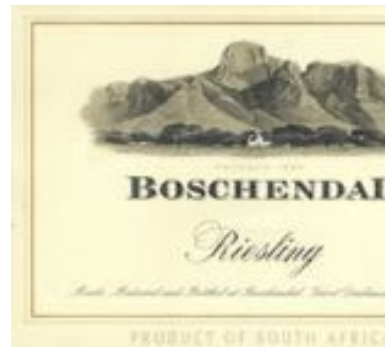
**winemaker** : JC Bekker

**wine of origin** : Coastal

**analysis** : alc : 13.15 % vol    rs : 5.4 g/l    pH : 3.21    ta : 6.1 g/l

**type** : White

**pack** : Bottle    **closure** : Cork



**ageing** : The Riesling is ready to drink now but will mature well for another two years in the bottle.

**in the vineyard** : Spur pruning and the removal of unnecessary shoots left only two to three best-developed shoots per spur. Two weeks before harvest, leaves were removed between the bunches within the canopy, taking care that no grapes were exposed to direct sun in the process. This resulted in improved aeration in the bunch zone, ensuring the retention of flavours in the berries.

**in the cellar** : The grapes are crushed and the wine is cool-fermented at 12°C to capture the flintiness of the varietal.

### Boschendal Estate

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[www.boschendalwines.com](http://www.boschendalwines.com)