

Boschendal Le Pavillon Blanc 2000

Skilful blending has produced a near-dry wine of irresistible charm and youthful vigour. Fruity, friendly and ready to drink now, it is an ideal choice for parties and picnics.

variety : Chardonnay | Chardonnay, Chenin Blanc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 12.82 % vol rs : 6.8 g/l pH : 3.38 ta : 5.8 g/l

type : White

pack : Bottle **closure :** Cork



in the vineyard : A blend of Chardonnay and Chenin Blanc, selected from a number of vineyards. 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.

about the harvest: Grapes were hand-picked and, where vineyard spacing allowed, by harvesting machine.

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

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