

Boschendal Le Pavillon Blanc 2001

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 : 13.57 % vol rs : 7.6 g/l pH : 3.44 ta : 5.8 g/l va : 0.30 g/l so2 :
107 mg/l fso2 : 40 mg/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

021 001 3150

www.boschendalwines.com