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# Boschendal Suzanne 2024

A luminous pale straw colour with a green tint makes this lightly oaked blend inviting at first glance. On the nose there are appetizing notes of
white nectarine, key lime and green fig preserve with elegant oak nuances in the background. Framing the fruit is a hint of stony minerality that adds interest on the mouthfeel.

A versatile partner for food, enjoy it chilled with shellfish, roast chicken, veal and vegetable dishes.




**variety :** Semillon | 56% Semillon, 44% Sauvignon Blanc
**winery :** Boschendal Estate
**winemaker :** Danielle Coetsee
**wine of origin :** Elgin
**analysis :** **alc :** 13.8 % vol **rs :** 2 g/l **pH :** 3.24 **ta :** 5.8 g/l
**type :** White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

2026 Trophy Wine Show - Trophy for Best Sauvignon Blanc Sémillon Blend
2025 Mundus Vini - Gold

**ageing :** This is a wine that drinks beautifully now but has the complexity to mature for another 5-10 years.

Introducing Suzanne, a sophisticated white blend made in tribute to Suzanne de Lanoy, wife of Boschendal's Huguenot founder Nicolas de Lanoy, and the farm's original matriarch. By all accounts she was a formidable, dynamic woman, and a pillar of strength for her family and the community. The vision for this wine was to live up to its namesake, elegant yet assertive with many layers and timeless appeal.

**in the vineyard :** This classic white Bordeaux blend originates from selected Elgin and Stellenbosch vineyards grown at very high altitude and in close proximity to the cold Atlantic Ocean. The cool climate of this terroir allows the Semillon and Sauvignon Blanc grapes to ripen slowly and evenly, with naturally high acidity and low pH. This lays the foundation for an expressive, nuanced and age-worthy wine.

**about the harvest:** The grapes are hand picked at optimal ripeness in the crisp early morning hours and carefully transported to the cellar in small containers to keep the fruit in pristine condition.

**in the cellar :** A meticulous bunch sorting at the cellar ensures that only the finest grapes from the individual varietal batches are vinified. These grapes are cold settled and fermented in 500-litre oak barrels. After fermentation, maturation in mostly 500-litre French oak barrels for 11 months adds further dimension and mouthfeel. A series of tasting and blending is done by the winemaking team prior to bottling to ensure that the final composition of the wine is perfectly balanced.

## Boschendal Estate

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