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# Boschendal 1685 Sauvignon Blanc 2025

On the nose: An abundance of tropical fruit flavours with hints of lime.
Palate: A melange of yellow and green tropical fruits with hints of citrus. A soft, full-bodied wine with a harmonious palate and coated acidity adding to the zesty, mineral finish. Good balance between acidity and structure, with a persistent lingering length.




**variety :** Sauvignon Blanc | 92% Sauvignon Blanc, 8% Semillon
**winery :** Boschendal Estate
**winemaker :** Danielle Coetsee
**wine of origin :** Cape South Coast
**analysis :** **alc :** 13.5 % vol **rs :** 2 g/l **pH :** 3.3 **ta :** 6.5 g/l
**type :** White **style :** Dry **body :** Medium **taste :** Herbaceous
**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** Drink now, or age for another two to five years.

**in the vineyard :** Grapes were sourced from cooler vineyards in the Coastal Region, mostly on higher altitude (150–400m) sites or very close to the ocean. Being exposed to cool afternoon sea breezes aided the accumulation of beautiful, expressive varietal flavours in the berries and good natural acidity. Vineyards planted on different soil types, mostly weathered granite and shale soils with high water retention properties, were selected, resulting in wines with a bigger structure and mouthfeel. Meticulous spur pruning and shoot thinning were implemented, allowing only two shoots per spur. On the very cool sites, most of the leaves on the cooler side of the canopy were removed just after flowering to enhance the tropical flavours in the grapes. At harvest time there was enough re-growth to protect bunches against direct sunlight.

**about the harvest:** Grapes were tasted regularly in the vineyard to ensure they were all picked at optimum flavour ripeness in the cool of the early morning, ensuring crisp fruit expression in the wine.

**in the cellar :** Vinification was reductive, which meant all air was excluded from the grape processing operation. This was done to protect the delicate varietal flavours. The Sauvignon Blanc fermented at 14-16'C. After fermentation, the wine was left on its primary lees, with regular stirring weekly for the first month. This process imparted a lovely roundness to the mid- palate. A small portion of Semillon was then added to the final blend to balance the acidity.

## Boschendal Estate

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