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Boschendal Suzanne 2025



Luminous pale straw with a green tint. The nose is layered and refined, showing white nectarine, key lime, citrus blossom and green fig preserve, with subtle oak detail adding quiet depth in the background. A fine mineral thread frames the fruit and brings precision to the wine's aromatic profile.

The palate is elegant and textural, with Semillon contributing breadth, waxy citrus depth and structure, while Sauvignon Blanc brings lift, freshness and aromatic clarity. Lees contact and measured oak maturation add dimension and composure, leading to a long, balanced finish.

Pairs beautifully with shellfish, roast chicken, veal, grilled line fish, asparagus risotto, creamy seafood dishes and refined vegetable plates.

variety : Semillon | 60% Semillon, 40% Sauvignon Blanc
winery : Boschendal Estate
winemaker : Danielle Coetsee
wine of origin : Elgin
analysis : **alc :** 13.25 % vol **rs :** 2 g/l **pH :** 3.22 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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ageing : Beautiful now, with the complexity and structure to mature with grace over the next five to ten 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 : A classic white Bordeaux blend, Suzanne is crafted from a combination of Boschendal's best Elgin and Stellenbosch vineyard sites, bringing together two distinctive coolclimate expressions under the Cape Coast origin. Elgin contributes elevation, maritime freshness and natural acidity, while Stellenbosch adds structure, depth and fruit concentration.

The blend is composed of 60% Semillon and 40% Sauvignon Blanc, two varieties that respond beautifully to careful site selection and measured ripening. The grapes are harvested at optimal ripeness and handled with precision from vineyard to cellar, preserving the purity, freshness and layered character needed for a wine of both immediate elegance and long-term ageing potential.

in the cellar : On arrival at the cellar, the grapes are sorted by hand to ensure only the highest quality fruit is selected. The grapes receive 12-18 hours of skin contact before gentle pressing, allowing measured extraction of flavour, texture and aromatic detail.

Fermentation takes place at 15-18°C in a combination of 2500ℓ foudre and 300ℓ and 500ℓ French oak barrels. The wine then remains on its primary lees, with weekly stirring for the first eight weeks and monthly stirring thereafter, building texture and depth while preserving freshness.

Maturation takes place for six months, with 70% in 300ℓ and 500ℓ French oak barrels and 30% in 2500ℓ foudre. The oak regime includes 28% new oak, with the remainder in second- and third-fill barrels, before blending and further ageing in foudre for added polish and integration.

Boschendal Estate

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