

Boschendal Pinot Noir Chardonnay 2002

The beautiful pale copper colour of this complex, full-bodied dry wine derives from its Pinot Noir content, while the Chardonnay contributes backbone and ageing potential. Hints of tropical fruit, pineapple and mango on the palate give way to more powerful spicy fruit flavours and a persistent, lingering aftertaste. An excellent complement to poultry and cream-based dishes. Superb with salmon.

variety : Pinot Noir | 50% Pinot Noir, 50% Chardonnay

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.84 % vol rs : 4.8 g/l pH : 3.23 ta : 5.8 g/l fso2 : 34 mg/l

pack : Bottle closure : Cork



in the vineyard : A blend of 50% Pinot Noir and 50% Chardonnay from two specific vineyards. Vineyards were pruned to two-bud spurs and excess shoots were removed, leaving only two to three per hand-spaced spur. After veraison, which took place from the beginning of January to February, uneven bunches were removed for better flavour concentration in the berries.

about the harvest: The grapes were harvested into half-bins.

in the cellar : The Chardonnay was made in the classic style: wood-fermented and matured for six months in barrel. The Pinot Noir component was picked at full ripeness and whole-bunch pressed. Using only the free-run juice, a small portion was fermented and matured in old wood and the rest cool-fermented in stainless steel tanks.

Boschendal Estate

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