

Boschendal Sauvignon Blanc 2002

Pale straw in colour, this full-bodied complex, well-balanced wine is filled with tropical fruit flavours and has a long, clean finish. The herby, tropical fruit aroma is typical of wines grown on Boschendal's distinctive terroir. Ready to drink now, it will mature well for another one to two years. Pair with shellfish, poached fish and chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.22 % vol rs : 4.0 g/l pH : 3.29 ta : 5.9 g/l fso2 : 42 mg/l

type : White

pack : Bottle **closure :** Cork

International Wine Challenge 2003 - Bronze

Michelangelo International Wine Award 2002 - Gold



in the vineyard : 100 % Sauvignon Blanc, from an unirrigated vineyard on the eastern slopes of the Simonsberg, 250 - 370m above sea level. The unique micro-climate allows the grapes to ripen slowly, thus concentrating and developing the flavours in the berries. Soil types are mainly Hutton and Tukulu.

The 2002 season was characterised by low yields with an average of 4 tons/ha. The long cool growing season allowed optimal flavour development.

Vineyards were spur-pruned at the end of July and excess shoot growth removed shortly after budding in September. This was followed up in November leaving only two to three of the best-developed shoots per spur. Two weeks before harvest leaves were removed between bunches inside the canopy, taking care not to expose grapes to direct sun. This resulted in better aeration in the bunch zone and ensured retention of flavour in the berries.

about the harvest: Random samples of grapes on each block were tasted regularly to ensure that they were picked at optimum flavour levels. The grapes were hand-picked in the cool of the early morning at 23Â°Balling. The bins were only partially filled to prevent crushing of the berries and oxidation of the juice during transport to the cellar.

in the cellar : The grapes entered the cellar on conveyor belt and a sorting team, of 5 - 10 people, ensured that only the optimum quality grapes were crushed. The wine is unwooded to maintain freshness and received 4 hours of skin contact. Vinification was in stainless steel tanks at a controlled temperature of 12Â° - 14Â°C. All air contact with the juice and wine was avoided by using inert gasses and ascorbic acid to preserve the delicate fruit flavours and produces a rich, full-bodied wine.

Boschendal Estate

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