

Boschendal Blanc de Blanc 2002

This pale gold wine was produced to accompany food. The enticing aroma suggests subtle tropical fruit with hints of lanolin, and rich biscuit flavours linger on the palate. Will complement pâté, salads and seafood.

variety : Chardonnay | 65% Chardonnay, 20% Sauvignon Blanc, 5% Colombard, 5% Semillon

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.59 % vol rs : 3.8 g/l pH : 3.36 ta : 5.8 g/l fso2 : 34 mg/l

type : White

pack : Bottle **closure :** Cork



in the vineyard : This is a blend of 65% Chardonnay, 20% Sauvignon Blanc, 5% Columbar and 5% Semillon, which represents a cross-section of vineyards typifying the Boschendal terroir.

Vineyards were pruned to two-bud spurs and shoots were removed, leaving only two to three per hand-spaced spur. After veraison, small bunches and under-developed shoots were removed for better flavour concentration in the berries.

about the harvest: Almost 60 % was hand-picked during the day, with the rest of the grapes machine-harvested at night.

in the cellar : The grapes were crushed and cold-settled for two days, with juice extraction averaging 620 litres per ton. The juice was then inoculated with locally manufactured yeast Vin 13. Fermentation took place at 14-16°C. Following fermentation the cultivars were blended, using the varietal character of each to enhance the harmony of the blend.

Boschendal Estate

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