

Boschendal Blanc de Noir 2002

The combination of Pinot Noir and Merlot imparts a lovely copper colour to the wine. Fruit flavours, include ripe melon and berry fruit. This versatile medium-dry wine has assertive flavours and is ready to drink now. It will complement any meal, especially duck, calamari and cold meats.

variety : Merlot | 80% Merlot, 20% Pinot Noir

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.96 % vol rs : 6.4 g/l pH : 3.12 ta : 6.3 g/l fso2 : 33 mg/l

pack : Bottle **closure :** Cork



in the vineyard : 80% Merlot and 20% Pinot Noir, the grapes originating in vineyards varying in age between ten and twenty years. Most are planted in a north-to-south orientation, in a variety of soil types ranging from stony, gravel and clay-rich to Avalon.

All the vineyards were pruned to two-bud spurs during July to August. Shoots were removed leaving only two to three per hand-spaced spur. Shortly 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: Almost 70% was hand-picked during the day, with the rest of the grapes machine-harvested at night.

in the cellar : Made from the free-run juice of black grapes, this white wine is cool-fermented. After crushing, a maximum of two hours skin contact is allowed to achieve the characteristic pale salmon colour.

Boschendal Estate

Franschhoek

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