

## Boschendal Le Bouquet 2002

This medium-sweet wine has bold, up-front pineapple and other tropical fruit flavours, with spicy undertones and a lingering aroma of rose petals. Ready to drink now and a perfect partner to curries and other spicy dishes.

**variety :** Muscat d'Alexandrie | 40% Muscat d'Alexandrie, 36% Weisser Riesling, 20% Gewurztraminer, 4% Muscat D'Otonel

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Coastal

**analysis :** alc : 13.27 % vol    rs : 14.5 g/l    pH : 3.01    ta : 6.1 g/l    fso2 : 33 mg/l

**pack :** Bottle    **closure :** Cork



**in the vineyard :** A blend of 40% Muscat d'Alexandrie, 36% Weisser Riesling, 20% Gewurztraminer and 4% Muscat Ottonel from selected vineyards. Soils vary from stony over a clay layer, to Tukulu and Bloemdal.

Vineyards were spur-pruned from the beginning of July to the end of August. Excess shoots were removed, leaving two to three per spur. Muscat d'Alexandrie bunches were pinched to ensure firm and flavourful grapes. The moderately hot and dry growth period resulted in slightly smaller berries than usual.

**about the harvest:** Some 70% were hand-picked during the day, with the rest of the grapes machine-harvested at night.

**in the cellar :** The grapes were cold-settled for two days after crushing. An average of 620 litres of juice was extracted from a ton of grapes. This was inoculated with the locally cultured yeast Vin 13. Fermentation temperatures ranged from 14-16°C. After fermentation, the cultivars were blended, using the specific varietal character of each component to enhance the harmony of the wine.

### Boschendal Estate

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[www.boschendalwines.com](http://www.boschendalwines.com)