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Boschendal Sauvignon Blanc Semillon 2001

The Sauvignon Blanc flavours dominate with subtle tropical fruit and green fig as well as herbal flavours. Crisp and intensely flavoured, the wine shows good balance and length on the palate. Well chilled, itâ€™s a delicious partner to smoked salmon, trout, ham and summer fruits. Will also complement salads and pasta.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : **alc :** 13.53 % vol **rs :** 3.8 g/l **pH :** 3.24 **ta :** 6.1 g/l **fso2 :** 42 mg/l
type : White
pack : Bottle **closure :** Cork

in the vineyard : 80% Sauvignon Blanc and 20% Semillon. 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. The growth period was initially warm, followed by cooler weather.

about the harvest: The grapes are harvested from vineyards in different locations on the farm, each contributing to the complexity of the wine.

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. 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 wine is unwooded to maintain freshness and received 18 hours of skin contact. Vinification was in stainless steel tanks at a controlled temperature of 12-14Â°C. All air contact with the juice was avoided by using inert gasses to preserve the delicate fruit flavours and produce a rich, full-bodied wine.

Boschendal Estate

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