

Boschendal Le Pavillon Blanc 2002

This fruit driven white wine shows complex mineral aromas on the nose. The rich, complex palate has ripe peach and pineapple flavours. Ready to drink now, it is an ideal choice for all occasions.

variety : Sauvignon Blanc | Sauvignon Blanc, Chardonnay, Chenin Blanc, Colombar, Semillon

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.65 % vol rs : 7.0 g/l pH : 3.44 ta : 6.2 g/l fso2 : 39 mg/l

type : White

pack : Bottle **closure :** Cork



in the vineyard : A blend of predominantly Sauvignon Blanc with small portions of Chardonnay, Chenin Blanc, Colombar and Semillon. Vines were pruned to two-bud spurs during July and August. Shoots were removed during October, leaving only two to three per hand-spaced spur. As yields were naturally low, no bunch removal was necessary.

about the harvest: Grapes were hand-picked and, where vineyard spacing allowed, by harvesting machine.

in the cellar : After light pressing, the grapes were cold-fermented in stainless steel tanks at an average temperature of 14°C, which allowed the fresh, natural grape flavours to be captured in the wine.

Boschendal Estate

Franschhoek

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