

## Boschendal Grande Vin Blanc 2003

This straw-coloured wine has an aroma of herbs and tropical fruit, with hints of citrus. These complex flavours, enhanced by the influence of French oak, carry through to the creamy, harmonious palate and lingering finish. Ready to drink now and the ideal partner for smoked fish, seafood and creamy poultry or veal dishes.

**variety :** Sauvignon Blanc | 90% Sauvignon Blanc, 10% Chardonnay

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Coastal

**analysis :** alc : 13.44 % vol   rs : 4.2 g/l   pH : 3.24   ta : 6.3 g/l   fso2 : 40 mg/l

**type :** White

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



**in the vineyard :** A blend dominated by 90% Sauvignon Blanc with 10% Chardonnay. Grapes are from vineyards ranging from decomposed granite to stony clay soils and rich alluvial soils, at altitudes ranging from 150 - 400m above sea level.

Meticulous spur-pruning and the removal of excess shoots left only the two to three best-developed shoots per spur. Two weeks before harvest, leaves were removed between bunches within the canopy, taking care that no grapes were exposed to direct sun in the process. This resulted in better aeration in the bunch zone and ensured flavour retention in the berries. The growth period was initially warm, followed by cooler weather.

**about the harvest:** All grapes were hand-picked in the cool of the early morning.

**in the cellar :** Vinification is reductive. The Sauvignon Blanc was cool-fermented and a small portion matured in small oak for four months to add complexity. The barrel-fermented Chardonnay adds a rounded richness to the wine.

### Boschendal Estate

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