

## Boschendal Sauvignon Blanc 2003

This wine shows opulent, tropical and ripe pear flavours on the nose. The palate displays richness and complexity with unique herbaceous undertones, typical to the vineyards growing high on the mountain slopes. An excellent accompaniment to chicken, fish and veal dishes. Serve chilled.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc  
**winery :** Boschendal Estate  
**winemaker :** JC Bekker  
**wine of origin :** Coastal  
**analysis :** alc : 14.0 % vol   rs : 2.7 g/l   pH : 3.06   ta : 5.7 g/l   fso2 : 45 mg/l  
**type :** White  
**pack :** Bottle   **closure :** Cork

Veritas 2003 - Double Gold  
Michelangelo International Wine Awards 2003 - Grande Gold (Double Gold)  
South African National Wine Show 2003 - Gold

**in the vineyard :** 100% Sauvignon Blanc, from an unirrigated vineyard on the eastern slopes of the Simonsberg, 250 - 370m above sea level. The unique micro-climate allows the grapes to ripen slowly, thus concentrating and developing the flavours in the berries. Soil types are mainly Hutton and Tukulu.

The 2002 season was characterised by low yields with an average of 4 tons/ha. The long cool growing season allowed optimal flavour development.

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.

**about the harvest:** 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 at 23Å°B. 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 grapes entered the cellar on conveyor belt and a sorting team, of 5 - 10 people, ensured that only the optimum quality grapes were crushed. The wine is unwooded to maintain freshness. Vinification was in stainless steel tanks at a controlled temperature of 12Å° - 14Å°C. All air contact with the juice and wine was avoided by using inert gasses and ascorbic acid to preserve the delicate fruit flavours and produces a rich, full-bodied wine.



### Boschendal Estate

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