

## Boschendal Blanc de Noir 1999

The fruitiness of the black grapes is captured in rich, complex and assertive flavours. Ready to drink now, this versatile medium-dry wine will complement any meal, especially duck, calamari and cold meats.

**variety :** Pinot Noir | 65% Pinot Noir, 35% Merlot

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol rs : 6.5 g/l pH : 3.5 ta : 5.6 g/l

**type :** Red

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

### **in the cellar :** Viticultural Details

A blend of Pinot Noir 65% and Merlot 35%, the grapes originating in vineyards varying in age between ten and twenty years. Most are planted in a north-to-south orientation, in a variety of soil types ranging from stony, gravel and clay-rich to Avalon.

### Vineyard Management

All the vineyards were pruned to two-bud spurs during July to August. Shoots were removed leaving only two to three per hand-spaced spur. Shortly after veraison, which took place from the beginning of January to February, uneven bunches were removed for better flavour concentration in the berries.

### Harvest

Almost 70% was hand-picked during the day, with the rest of the grapes machine-harvested at night.

### Vinification

Made from the free-run juice of black grapes, this white wine is cool-fermented. After crushing, a maximum of two hours skin contact is allowed to achieve the characteristic pale salmon colour.



## Boschendal Estate

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