

Boschendal Vin d Or 1998

Enticing citrus blossom, lemon rind and honey on the nose follows through to the palate, supported by well-balanced sugar and acid. A long, lingering finish, without cloying sweetness. Would go well with pâté de foie gras, blue cheese, sweetbreads and quenelles.

variety : Semillon | 100% Semillon
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : alc : 12.8 % vol rs : 10.3 g/l pH : 3.1 ta : 8.1 g/l
type : White
pack : Bottle **closure** : Cork



in the vineyard : Made from mainly Semillon grapes specially selected from a variety of vineyards.

Vineyard Management

Spur pruning and the removal of unnecessary shoots ensured that only the best-developed shoots were left on the vine. No leaves were removed, resulting in good flavour and acid retention. When the sugar content of grapes reached 20° Balling, the stems of bunches were crushed, thus concentrating sugar and intensifying flavour.

about the harvest: The grapes were harvested early in the morning and whole-bunch pressed. Grapes were picked at an alcohol potential of 18.5%. A small percentage showed botrytis infection.

in the cellar : After whole-bunch pressing, the juice was allowed to settle for 48 hours. The clean juice was then racked off and inoculated. The wine was cool-fermented at 12°-13°C. Fermentation was stopped when the required balance was achieved between alcohol, sugar and acid. 17% of the wine was matured in 2nd-fill barrels for five months to give complexity, underpinned by oak.

Boschendal Estate

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