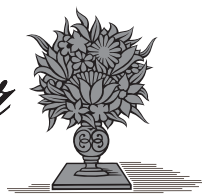


# BOSCHENDAL

CREATING HISTORY SINCE 1685

*Blanc  
de Noir*



The original Cape Blanc de Noir-style wine that inspired an entire category, and remains a South African favourite and a Boschendal classic.

**Vintage:** 2016

**Varieties:** A classic blend of noble red wine varieties

**Wine of Origin:** Coastal Region

#### **In the Vineyard:**

Grapes were sourced from vineyards grown in a cross-section of regions and specifically selected for their ability to deliver top quality grapes year on year. To get the perfect colour for this wine the grapes were all hand-harvested, thus minimising any potential colour extraction. A healthy harvest was spread over a couple of weeks, from mid-February to the latter part of March.

#### **Vinification:**

To achieve the desired colour, most of the juice was drained directly after crushing, with some blocks receiving up to two hours of skin contact to ensure that the colour remained the precise salmon-pink hue desired. Each variety was handled separately and fermented cold at 14°C to retain the delicate aromas and flavours. The final blending of varietal wines created complexity, consistency and balance before bottling.

#### **Winemaker's Tasting Notes:**

**On the nose:** This wine presents complex red berry fruit notes.

**Palate:** An appealing pale salmon colour leads to bright red fruit, strawberry and red berries. Good freshness, balance and drinkability. Crisp and dry, but with a pleasant hint of fruit sweetness.

Ageing potential: Enjoy within one to three years from vintage.

#### **Technical Analysis:**

Alc: 13% vol

RS: 3.5 g/l

TA: 6.0 g/l

pH: 3.5

**Bottle Barcode:** 6001660000397

**Outer Carton Barcode (6x750ml):** 16001660000837