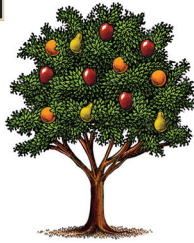


# BOSCHENDAL

CREATING HISTORY SINCE 1685

## BOSCHEN BLANC



This fresh and fragrant blend is classic Boschendal at its finest, alive with fruity characters reminiscent of the orchards and groves on the original Boschendal farm.

**Vintage:** 2016

**Varieties:** Chenin Blanc 40%; Sauv blanc 30%;  
Chardonnay 22%, Colombar 8%

**Wine of Origin:** Western Cape

### In the Vineyard:

Grapes were sourced from a cross-section of regions selected for optimal expression of each variety. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality.

### Vinification:

The grapes were crushed then pressed, and the juice cold settled for two days, with juice extraction averaging 620 litres per ton. Fermentation took place at 14–16°C. Following fermentation, the varieties were blended allowing the varietal character of each one to enhance the complexity and depth of the blend. The wine was left on the fine lees for complexity and integration.

### Winemaker's Tasting Notes:

Lively green with straw tinge

**On the nose:** Tropical fruit and citrus aromas.

**Palate:** Vibrant citrus infused with some pear drop sweetness. A hint of honeysuckle, finishing with a balanced elegance.

### Technical Analysis:

Alc: 13 % vol

RS: 3.8 g/l

TA: 6.1 g/l

pH: 3.5