

BOSCHENDAL

FOUNDED 1685



SOMMELIER SELECTION

Food and Wine has been part of the day to day lives of South Africans for over 350 years. As part of our 330th anniversary at Boschendal we are very proud to introduce a new range of wines specifically made to be enjoyed with food.



SAUVIGNON BLANC 2018

GRAPE VARIETY: 90% Sauvignon Blanc & 10% Semillon

VINTAGE NOTES:

Lizelle Gerber, the winemaker responsible for white wines, Pinot Noir and the Cap Classique bubbly at Boschendal, recalls that management of the juice separation was more finicky than in previous vintages. "Due to the drought and the stress, the skins were thicker in general – a saving grace for a lot of the wines, insofar as the vines were able to acclimatise over a longer period. And the glucose/fructose ratio during fermentation increased the challenge of avoiding excessively high residual sugar levels in finished wines intended to be dry in style."

VINEYARDS:

The trellised vineyards are planted in shale soils to provide a refreshing acidity to the palate with green harvesting providing complexity. Meticulous attention to canopy management and water supply provides the wine with the ultimate balance.

WINEMAKING:

Only the free-run juice is cold fermented in stainless steel tanks using a combination of wild and cultured yeasts. The wine is left on the lees for up to 100 days to fill out the mid-palate.

TASTING NOTES:

Clean, crisp and fresh with layers of tropical fruits such as pineapple, litchi and passion fruit and the extended lees contact providing for a fuller, weightier mouthfeel yet still finishing in the lively, bright aftertaste.

CELLAR NOTES:

This is a style made to be consumed with food within the first three years of production.

FOOD MATCHES:

The younger the wine, the better it will suit cold meats, antipasti and grilled seafood. As the wine develops, it will reward patience with a rich wine perfectly suited to pair with slow-cooked casseroles and saucy pasta.

CHEMICAL ANALYSIS

Alcohol	:	13 %
RS	:	4.0 g/l
Total acid	:	6.5 g/l
pH	:	3.4

BARCODES

Unit: 6001506908719 Case: 16001506908501