



BOSCHENDAL

Founded 1685

De Werf



Vintage: 2016
Varieties: 100% Sauvignon Blanc
Wine of Origin: Coastal

In the Vineyard:

Harvested from cooler climate vineyards in Durbanville, Stellenbosch and Darling, the unique micro-climate allows the grapes to ripen slowly, thus concentrating and developing the flavours in the berries.

Vineyards were spur-pruned at the end of July and excess shoot growth removed shortly after budding in September. This was followed up in November leaving only two to three of the best-developed shoots per spur. Two weeks before harvest leaves were removed between bunches inside the canopy, taking care not to expose grapes to direct sun. This resulted in better aeration in the bunch zone and ensured retention of flavour in the berries.

Random samples of grapes on each block were tasted regularly to ensure that they were picked at optimum flavour levels. The grapes were hand-picked in the cool of the early morning at 21.5 to 22.5 °B. The bins were only partially filled to prevent crushing of the berries and oxidation of the juice during transport to the cellar.

Vinification:

The grapes entered the cellar on conveyor belt and a sorting team ensured that only the optimum quality grapes were crushed. Vinification was in stainless steel tanks at a controlled temperature of 16°C. All air contact with the juice and wine was avoided by using inert gasses to preserve the delicate fruit flavours. Wine is left on the primary lees after fermentation. Stirring it once weekly at the beginning and after 4 weeks, once every 2nd week. This process is called battonage and ensures a rounded richness on the palette contributing to the balance and complexity.

Winemaker's Tasting Notes:

On the nose: This wine shows classic cool climate characteristics with opulent white fruit flavours, kiwi, lively lime zest with a touch of green fig..

Palate: The palate displays richness and complexity with unique lime and capsicum undertones. Captivating persisting fruit core, mouth-filling body, finishing with a lingering mineral elegance.

Ageing potential: Drink now, or age for another 5 to 8 years.

Technical Analysis

Alc: 13.5 % vol
 RS: 3.0 g/l
 TA: 7.3 g/l
 pH: 3.45

Safrá 2016. Vinícola Boschendal em 10/10/2019. Franschoek/ZA.