



BOSCHENDAL

Sauvignon Blanc



Vintage: 2025

Varieties: 92% Sauvignon Blanc & 8% Semillon

Wine of Origin: Cape Coast

In the Vineyard:

Grapes were sourced from cooler vineyards in the Coastal Region, mostly on higher altitude (150–400m) sites or very close to the ocean. Being exposed to cool afternoon sea breezes aided the accumulation of beautiful, expressive varietal flavours in the berries and good natural acidity. Vineyards planted on different soil types, mostly weathered granite and shale soils with high water retention properties, were selected, resulting in wines with a bigger structure and mouthfeel.

Meticulous spur pruning and shoot thinning were implemented, allowing only two shoots per spur. On the very cool sites, most of the leaves on the cooler side of the canopy were removed just after flowering to enhance the tropical flavours in the grapes. At harvest time there was enough re-growth to protect bunches against direct sunlight. Grapes were tasted regularly in the vineyard to ensure they were all picked at optimum flavour ripeness in the cool of the early morning, ensuring crisp fruit expression in the wine.

Vinification:

Vinification was reductive, which meant all air was excluded from the grape processing operation. This was done to protect the delicate varietal flavours.

The Sauvignon Blanc fermented at 14-16°C.

After fermentation, the wine was left on its primary lees, with regular stirring weekly for the first month. This process imparted a lovely roundness to the mid-palate. A small portion of Semillon was then added to the final blend to balance the acidity.

Winemaker's Tasting Notes:

On the nose: An abundance of tropical fruit flavours with hints of lime.

Palate: A melange of yellow and green tropical fruits with hints of citrus. A soft, full-bodied wine with a harmonious palate and coated acidity adding to the zesty, mineral finish. Good balance between acidity and structure, with a persistent lingering length.

Ageing potential: Drink now, or age for another two to five years.

Technical Analysis:

Alc: 13.5%vol

RS: 2 g/l

TA: 6.5 g/l

pH: 3.3