



OVER 340 YEARS OF MASTERING A CRAFT

The 1685 range is presented in a curvaceous bottle inspired by tradition, honouring the year of our original title deeds. These award-winning wines embody our coastal estate's style – pure fruit, refined modern winemaking, and true varietal character.



BOSCHENDAL
FOUNDED 1685



1685 RANGE

BOSCHENDAL SAUVIGNON BLANC

VINTAGE: 2026 WINE OF ORIGIN: Cape Coast VARIETIES: 95% Sauvignon Blanc, 5% Semillon

Boschendal 1685 Sauvignon Blanc 2025 is a Cape Coast blend of predominantly Sauvignon Blanc and a small percentage of Semillon, shaped by cooler vineyard sites, careful canopy work and reductive cellar handling. It captures the vivid fruit purity of Sauvignon Blanc, refined by Semillon's quiet texture and balance.

IN THE VINEYARD

The grapes are selected from cooler vineyards across the Cape Coast, with sites either positioned at higher altitude, between 150m and 400m above sea level, or planted close to the ocean. Cooling afternoon sea breezes play a defining role, helping the berries develop expressive varietal flavour while preserving natural acidity and freshness.

The vineyards are planted across different soil types, primarily weathered granite and shale with strong water-retention properties. These soils contribute structure, mouthfeel and depth to the final wine. Vineyard work is precise: meticulous spur pruning and shoot thinning allow only two shoots per spur, guiding balance and concentration. On the coolest sites, leaves on the cooler side of the canopy are removed shortly after flowering to encourage tropical flavour development, with enough regrowth by harvest to protect the bunches from direct sunlight.

Grapes are tasted regularly in the vineyard and picked in the cool early morning at optimum flavour ripeness, preserving crisp fruit expression from vineyard to cellar.

IN THE CELLAR

Vinification is handled reductively, with air carefully excluded during grape processing to protect the delicate varietal aromatics of Sauvignon Blanc. Fermentation takes place at 14-16°C, preserving freshness, purity and lifted fruit expression.

After fermentation, the wine remains on its primary lees, with weekly stirring for the first month. This measured lees work brings roundness and softness to the mid-palate while retaining the wine's bright

coastal energy. A small portion of Semillon is added to the final blend to balance the acidity, adding texture, composure and subtle depth without distracting from the Sauvignon Blanc's clarity.

WINEMAKER'S TASTING NOTES

The nose is expressive and generous, showing an abundance of tropical fruit with lifted lime detail. The palate follows with a layered mix of yellow and green tropical fruit, citrus brightness and a refined mineral edge.

Soft and full-bodied, yet fresh and composed, the wine shows harmony between fruit intensity, coated acidity and structure. The finish is zesty, mineral and persistent, with lingering length and excellent balance. Enjoy now, or allow it to develop further over the next two to five years.

TECHNICAL ANALYSIS

Alc: 13.1% vol | RS: 2 g/l
TA: 6.2 g/l | pH: 3.2

FOOD MATCHES

Pairs beautifully with oysters, grilled prawns, line fish, goat's cheese, sushi, citrus-dressed salads and asparagus dishes. Its tropical fruit, freshness and mineral finish also make it excellent with herb-roasted chicken and gently spiced seafood.

