

BOSCHENDAL LE BOUQUET, MUSCAT/CHENIN/CHARDONNAY, 2017



Wine Introduction

Boschendal's reputation for making fine wines extends through decades and generations of loyal fans who have had a hand in fashioning Boschendal wines through the ages. The Boschendal Classics are a collection of these favourites that defy evolution emerging as classic with contemporary familiarity and character that is timeless and distinctly Boschendal.

Tasting Notes

Tropical pineapple-led fruit and peach with spicy undertones, and a lingering floral aroma of honeysuckle and frangipani. This medium-sweet wine has a delicate freshness and a juicy fruit core, embracing characters of peach and apricot with hints of cinnamon and honey. Tantalizing vibrancy and smooth, with an unclosing tangerine finish.

Winery Background

Given their exceptional winemaking heritage of almost 300 years, the Boschendal cellar masters meticulously balance rustic tradition and modern innovation to produce classic, fruity wines while upholding the ecological integrity that has become synonymous with their brand.

Each wine range is carefully crafted to deliver ultimate drinking pleasure, with dedicated red and white winemakers in separate cellars for focused expertise.

Wine Information

Country	South Africa
Region	Western Cape
Grape	Blend of Muscat Varieties, Chenin Blanc, and Chardonnay
Alcohol	12.5%
Total Acidity	6.0g/L
pH	3.5
Closure	Screwcap
Bottle Size	75cl
Case Size	6 Bottles/ Pack

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Vinification Note

The juice from the grapes was cold settled for two days after pressing.

The clean juice was fermented at temperatures ranging from 14° to 16°C to ensure the best aromatic expression of each variety. After fermentation, the varieties were blended to allow the specific varietal character of each component to enhance the complexity and harmony of the wine.

Sustainability Note

Stephan Joubert, viticulturist at Boschendal – a forward-looking iconic Stellenbosch wine estate - says he believes that the making of award-winning wine begins with sustainable farming in the vineyards. "Our winemaking team applies a sustainable approach to each aspect of the winemaking process, from the attentive use of cover crops to protect the vineyards to increased energy efficiency in the cellar using solar power. These measures ensure that the unique influence of natural terroir can be tasted in each glass of premium wine"

Boschendal was recently awarded the WWF Conservation Champion status, presented to South African wine farms that are committed to addressing environmental concerns and meet a set of rigorous conservation criteria. These include demonstration of exceptional environmental commitment and leadership, and a comprehensive eco-friendly management plan with detailed targets to encourage continuous improvement.

