



PASCAL/SCHILD T

Winery:	Boer & Brit
Wine:	Dry White Blend
Vintage:	Non Vintage
Appellation:	W.O. Western Cape
Winemaker/Winegrower:	Stefan Gerber
Harvest Notes:	Grapes were picked at optimum ripeness at about 22°B. After the crush, the juice was left on the skins for 3 to 5 hours and then pressed. Only free run juice was used and the fermentation temperature was about 13°C
Cellar & Blending Notes:	Dry White Blend
Tasting Notes:	This wine has an abundance of tropical, guava aromas that carry through on the palate and a crisp, dry aftertaste. It should be enjoyed young to fully appreciate its fruitiness.
Aging & Drinking Suggestions:	Begin to enjoy within 1 year
Technical Notes:	
Soil	Rich, weathered granite
Acidity (TA)	5.9
pH	3.36
Residual Sugars	1.7 g/l
ABV	12.91%
Barrel Maturation	None
Production (bottles)	9816 x 500 ml