

Boland No 1 Reserve Chardonnay 2003

International Wine and Spirit Competition (IWSC) 2006 - Silver

The No 1 Reserve range of wines is the pinnacle of Boland Cellar teamwork between the grape producer, viticulturist, winemaker and the market and is the product of carefully selected grapes and wine from vineyards that have a proven history of excellence.

Veritas 2004 - Gold

The very attractive golden-green colour compliments the prominent citrus flavour of this well-balanced and full-bodied wine. The wood component shows in the background and compliments the fruit flavours on the nose. The wine has a full rounded and elegant palate that finishes with a lingering vanilla aftertaste.

variety : Chardonnay | 100% Chardonnay

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 15.46 % vol rs : 2.4 g/l pH : 3.41 ta : 6.7 g/l

type : White style : Dry body : Full wooded

pack : Bottle

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in the vineyard : Origin of the grapes

A vineyard planted in the deep shales soils surrounding the foothills of Paardeberg, where Van der Stel once hunted zebra, produce the grapes for this wine. The grapes are produced by a single vineyard that is 9 years of age planted 135m above sea level.

Viticulture

The deep well drained and well aerated shale soil allows roots to penetrate deep for optimal nutrition and moisture. This vineyard receives only two irrigations per year of which one is post-harvest. Vines are trellised on a 5-wire Extended Perold system with movable wires and are carefully spur pruned and manipulated by specialized to ensure optimal use of the abundant sunlight. Grapes are thinned to ripen as evenly as possible for best results and yields 9 tonnes per hectare.

about the harvest: The grapes were carefully handpicked in the cool first week of February at optimum flavour ripeness at a stage when you can almost see through the skins of the berries.

in the cellar : Fermentation of the first 5Â° Balling (Stormy Phase) took place in a stainless steel tank at 12Â°C before the fermenting must was transferred to 100% new French oak barrels where fermentation was completed. After fermentation battonage was practiced weekly for 3 months in barrels. For a further 4 months after this, battonage was practiced once every two weeks. Maturation on primary fermentation lees took place for a total of eighteen months. Partial malo-lactic fermentation (50%) was allowed in the barrels.