

Boland No 1 Reserve Chardonnay

Veritas 2006 - Bronze

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.

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 : 14.41 % vol rs : 2.8 g/l pH : 3.46 ta : 6.0 g/l

type : White style : Dry body : Full wooded

pack : Bottle closure : Cork

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in the vineyard : 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.

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.

