

Boland Chardonnay 2005

This much awarded wine is a medley of tropical fruit with a hint of lime backed by lightly oaked, vanilla aromas. This well-balanced Chardonnay follows through with banana flavours and slight butter tones on the mouth.

Best enjoyed with flavourful dishes.

variety : Chardonnay | 100% Chardonnay

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 13.76 % vol rs : 9.0 g/l pH : 3.52 ta : 6.6 g/l va : 0.36 g/l so2 : 85 mg/l fso2 : 41 mg/l

type : White **style :** Dry

pack : Bottle

Vino Ljubljana 2004 - Slovenia
Boland Chardonnay 2002 - Gold

China Wine & Sorirts Competition 2004 - Shangai China
Boland Chardonnay 2002

Veritas Awards 2003: Nederburg, Paarl, RSA
Boland Chardonnay 2002 - Double Gold

South African Airways Wine List 2002: International
Boland Chardonnay 2002 First Class & Business Class

SA National Young Wine Show 2000: Paarl, RSA
Boland Chardonnay 2000 Gold

Concours Mondial de Bruxelles 1999: Brussels, BELGIUM
Boland Chardonnay 1998 Gold

Hong Kong International Wine Challenge 1999: HONGKONG
Boland Chardonnay 1998 - Best SA White Wine

Medaille dor Monde Selection 1999: Brussels, BELGIUM
Boland Chardonnay 1998 Gold

Wine-of-the-month club 1999: Cape Town, RSA
Boland Chardonnay 1998 - Best value Chardonnay

Concours Mondial de Bruxelles 1998: Brussels, BELGIUM
Boland Chardonnay 1997 Gold

SAA Wine Awards 1998: Johannesburg, RSA
Boland Chardonnay 1997 Business ClasS

Michelangelo Awards 2005 - Gold Winner
Boland Chardonnay 2004

in the vineyard : Average age of vine: 11 - 16 years

Climatic region: Paardeberg & Northern Wellington and slopes of Drakenstein

Yield: 8 - 10 tons per hectare

Soils: Yellowish, brown stoney soils

Altitude: 320m above sea level

Trellis: 5-wire hedge

Pruning: Spur Pruned

about the harvest: Grapes were handpicked from beginning to mid February.



in the cellar : After harvest the wine undergoes normal alcoholic and malo-lactic fermentation and matures on the lees before fining, filtering and bottling.