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Boschendal 1685 Chardonnay / Pinot Noir 2006

The Chardonnay component contributes the richness and backbone to the wine, while the Pinot Noir adds fruit and elegance with its characteristic hints of ripe red berries and a touch of spice. This wine with itâ€™s pale red copper tinge is an unique combination in every aspect and a wine made with care and commitment, the gentle oak maturation giving it the potential to age well if not enjoyed right now.

An excellent complement to poultry, cream-based dishes, veal or salmon.



variety : Chardonnay | 55% Chardonnay, 45% Pinot Noir
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : **alc :** 14.02 % vol **rs :** 3.1 g/l **pH :** 3.19 **ta :** 6.0 g/l
type : White **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Potential to age well if not enjoyed right now.

in the vineyard : A blend of 55 % Chardonnay and 45 % Pinot Noir from two specific vineyards situated on the gravely Boschendal slopes of the Simonsberg mountain.

The vineyards were pruned to two-bud spurs and excess shoots were removed, leaving only two to three per hand-spaced spur. After veraison, which took place from the beginning of January to February, uneven bunches were removed for better flavour concentration in the berries.

about the harvest: 2006 was a great vintage at Boschendal for producing elegant Chardonnay and Pinot Noir wines. Cool nights during the ripening period ensured finesse. The grapes were harvested into half-bins and sorted by hand before being crushed.

in the cellar : The Chardonnay was wood-fermented and left on the lees for four months in the barrel. The Pinot Noir component was picked at full ripeness and whole-bunch pressed to ensure minimum colour extraction. Using only the free-run juice, a small portion was fermented and matured in old wood and the rest cool-fermented in stainless steel tanks.

Boschendal Estate

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