

Bovlei Chardonnay 2006

Slightly oaked with a creamy, nutty character. The good integration of the lees in the wine offer tastes of butter, vanilla and toffee, while the fruitiness and citrus flavours complements the nose. Clear with a yellowish, green tint.

Serve it slightly chilled in summer or at room temperature in winter with crayfish, smoked salmon or trout, sushi and Thai dishes. PatÃ©, chicken and sweet breads will also compliment the wine.

variety : Chardonnay | 100% Chardonnay

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker

wine of origin :

analysis : alc : 14.00 % vol rs : 2.3 g/l pH : 3.29 ta : 5.7 g/l

type : White

pack : Bottle **size :** 0 **closure :** Cork

ageing : The best is to drink it as a young vintage wine, but will age up to 3 years and bring out more citrus and vanilla flavours.

in the vineyard : The slow cool ripening period for the Chardonnay 2006 gave the Bovlei area the best ripening conditions in the last 8 years. These conditions led to smaller berries with thicker skins, higher sugars and good extract levels. All these conditions gave Bovlei a higher concentration of typical Chardonnay flavours for making this excellent wine.

The grapes were selected from a 8 year old vineyard which gave a yield of 6 tons per hectare. The vineyard is situated on a Northern Slope of the Groenberg area. The 3 wire Perold trellising system with drip irrigation complimented the wine by helping Bovlei to stress the vines at the optimum times.

about the harvest: The grapes were handpicked at full ripeness at 24.2 degrees Balling during the early hours of the morning. This ensured cool berries.

in the cellar : The grapes, after destemming, were left for a 6 hour skin contact period. After a slight press and settling, the juice was fermented at 12-14 degrees Celsius for 23 days until dry. Extended lees contact for four months gave Bovlei a more complex wine on the nose and palate. The wine was fined with Wyoming bentonite and naturally cold stabilized.

