

Bovlei Chardonnay 2008

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. Colour: 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. Paté, 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 : 12.73 % vol rs : 4.5 g/l pH : 3.45 ta : 5.2 g/l

type : White

pack : Bottle **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 : Viticulture

The slow cool ripening period for the Chardonnay 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 higher concentrations of typical Chardonnay flavours for making this excellent wine.

Vinification

The grapes were chosen from an 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.

