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Boschendal Chardonnay Reserve 1998

A bold yet refined and well-integrated wine, with a lemony aroma and zesty citrus flavours beautifully balanced by a soft, buttery character from barrel fermentation and maturation. Serve with fish and shellfish, poultry and soft cheeses.



variety : Chardonnay | 100% Chardonnay
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : **alc :** 14.07 % vol **rs :** 2.8 g/l **pH :** 3.37 **ta :** 6.3 g/l
type : White
pack : Bottle **closure :** Cork

in the cellar : Viticultural Details
100% Chardonnay from a 14-year-old vineyard high on the cool, eastern slopes of the Simonsberg. The variety of clones within the vineyard gives complexity and character to the wine.

Vineyard Management
Vineyards were spur-pruned at the end of July, with excess shoots removed shortly after budding in September. This was followed up in November, leaving only the two to three best-developed shoots per spur. Two weeks before harvest, leaves were removed between bunches inside the canopy, taking care not to expose grapes to direct sun. This resulted in better aeration in the bunch zone and ensured flavour retention in the berries.

Harvest
All grapes were hand-picked at 23Â° Balling.

Vinification
The grapes were crushed and the mash was cold-settled at 10ÂºC for two days before being transferred to barrels where it was innoculated with a pure yeast culture. Fermentation took place at 22ÂºC for six days, after which 13 % was allowed to undergo malolactic fermentation to enrich flavour and complexity. The wine was matured in French oak for nine months on its primary lees; 40% in 1st- and the balance in 2nd-fill barrels. During this time the lees were stirred monthly to enhance the mouthfeel of the wine.

Boschendal Estate

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