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Boschendal 1685 Chardonnay / Pinot Noir 2013

Attractive deep gold brushed with copper glints. Complex and enticing whiffs of creamy citrus, starking red apples, baked pears and ripe strawberries yield to a sumptuous entry and broad citrus and tropical fruit flavours brushed with a suggestion of spice. A full bodied blend with interesting complexity, length and structure.

Best enjoyed chilled on its own or with full flavoured line fish with butter sauces, veal parmigiano, vegetarian melanzzane or roast pork fillet stuffed with cranberries and goats cheese.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal Region
analysis : **alc :** 13.0 % vol **rs :** 3.9 g/l **pH :** 3.34 **ta :** 6.36 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

ageing : A wine that offers opulent enjoyment on release, with ample structure and intensity that promises even more complexity and interest for up to 5 years from vintage.

The 1685 range is presented in a unique curvaceous bottle that celebrates over 320 years of winemaking tradition at Boschendal. This sumptuous blend epitomises the generosity common to all wines in this collection yet still with a classic signature style that is unmistakably Boschendal.

in the vineyard : Grapes are from cooler meso-climates and vineyard sites in the Coastal region of the Western Cape where vines are planted on well drained soils with extended sunlight hours for optimal ripening without compromising natural fruit acidity. The variety of nuances within the selected vineyards provides a versatile basis for balance, complexity and character.

2013 is distinguished by a slow start and an even ripening season that produced good ripeness and varietal expression in both Chardonnay and Pinot Noir varieties balanced by a good natural acidity.

about the harvest: Harvesting began in early February. All blocks were handpicked at an average 24ºB.

in the cellar : 20% of the Chardonnay was barrel fermented and left on the lees for eight weeks. The Pinot Noir component was whole bunch pressed to ensure minimum colour extraction, before the free-run juice was cold-fermented in stainless steel tanks. Blending of varieties balance the body of chardonnay with the structure of pinot noir.

Boschendal Estate

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