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Boschendal 1685 Chardonnay 2009

The palate is well balanced with the soft, buttery character from barrel fermentation and maturation adding to the complexity and roundness of the wine.

Ideally served with fish and shellfish, poultry and soft cheeses, this wine also complements rich, creamy sauces.



variety : Chardonnay | 100% Chardonnay
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Stellenbosch, Bottelary
analysis : **alc :** 14.0 % vol **rs :** 4.10 g/l **pH :** 3.32 **ta :** 6.80 g/l
type : White **body :** Full
pack : Bottle **closure :** Cork

2011 Monde Selection Belgium - Silver
Veritas 2010 Wine Awards - Gold Medal

in the vineyard : **Viticulturist's Detail**
All our grapes are selected from cool sights in the Coastal region. Stellenbosch, Bottelary Hills and Somerset West. Vineyards are planted on well drained soils. The variety of clones within the selected vineyards 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 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.

about the harvest: Cool nights and long warm days allowed for optimum ripening and flavour formation. To ensure optimum ripeness, all grapes were hand-picked on taste and came in at an average sugar content of 24.5° Balling.

in the cellar : The grapes were crushed and the juice was cold-settled at 10° C for two days before being transferred to barrels where 50% was inoculated with a pure yeast culture and the rest left to ferment naturally. Natural fermentation took place at 20° C and took five months to complete, with 50% undergoing malolactic fermentation, thus imparting enriched flavour and complexity to the finished wine. Still its primary lees, the wine was matured in French oak for 9 months; 30% in 1sr and the balance in 2nd fill barrels. During this time the lees were stirred monthly to enhance the mouth-feel of the wine. The final blend consists of 70% Oak fermented and matured Chardonnay and 30% Stainless Steel fermented. The steel fermented component was also left on the lees for the 9 month period.

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