

Boschendal Reserve Collection Chardonnay 2009

A bold statement wine that is big on aroma and flavours, combining zesty citrus and clean minerality. Balance, good structure, length and lingering citrus minerality promise great potential on further maturation.

Ideally served with fish and shellfish, poultry and soft cheeses.

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : _

wine of origin : Coastal

analysis : **alc** : 14.12 % vol **rs** : 3.6 g/l **pH** : 3.35 **ta** : 6.8 g/l

type : White **style** : Dry **body** : Full **taste** : Mineral

pack : Bottle **closure** : Cork

ageing : Enjoy now or cellar up to five years for richer depth, dimension and complexity.

in the vineyard : 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.

about the harvest : Cool nights and long warm days in 2009 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 about 20% undergoing malolactic fermentation, thus imparting enriched flavour and complexity to the finished wine. Still on its primary lees, the wine was matured in French oak for 10 months in 30% 1st, 30% 2nd fill and 40% in 3rd fill barrels. During this time the lees was stirred monthly to enhance the mouth-feel of the wine. The final blend consists of a further barrel selection to give us this extraordinary wine.



Boschendal Estate

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