

Boschendal Reserve Collection Chardonnay 2010

A bold statement wine that is big on aroma and flavours, combining zesty citrus fruit purity with a graceful clean minerality and subtle supporting vanilla oak influence. The extraordinary balance, structure, length and lingering citrus minerality will ensure that this wine only improve with age.

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

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.45 ta : 7.0 g/l

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

pack : Bottle **closure :** Cork

International Wine Challenge 2012 - Commended

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

in the vineyard : Viticulturist's Details

The grapes for this wine are selected from our very best vineyards only. This year the grapes were chosen from one vineyard block only situated on a very cool site in the Stellenbosch region. Vineyards are planted on well drained soils. The variety of clones within the chosen vineyard gives complexity and character to the wine.

Vineyard Management

the vineyard 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 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 about 20% undergoing malolactic fermentation, thus imparting enriched flavour and complexity to the finished wine. Still on its primary lees, the wine as 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

Franschhoek

021 001 3150

www.boschendalwines.com