

## Boschkloof Chardonnay 2012

A wine created in a rich complex style with citrus, lime and hints of apricot flavours. Elegant aroma shows citrus characters, integrated with subtle hints of oak that adds to the complexity. Good fruit and balance with long lingering finish.

Best served at 13 -14°C.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Boschkloof Wines

**winemaker :** Jacques Borman

**wine of origin :** Stellenbosch

**analysis :** alc : 13.26 % vol   rs : 2.0 g/l   pH : 3.36   ta : 5.7 g/l

**type :** White   **style :** Dry   **body :** Medium

**pack :** Bottle   **closure :** Cork

**ageing :** Enjoy now or benefit from cellaring.

**about the harvest:** Grapes harvested by hand in small baskets at 23° - 24° B. The yield was 7 tons per hectare.

**in the cellar :** About 30% of the grapes were fermented in tank and the other 70% fermented in small 225l French oak barrels. Left on lease in barrels for 9 months and the two components were blended together before bottling.

