

Boschendal Classics Unwooded Chardonnay

Flavour Profile - Lemon lime and citrus

Generous fleshy yellow stone fruit, Orange blossoms and a hint of citrus on the nose reveals a substantial fruit core packed with zesty lemon and lime on the palate enriched with discreet dry cereal and sweet honey. Ideal to drink chilled on its own or delicious with al fresco summer luncheons, mezze platters, grilled calamari, roast chicken and even lightly curried dishes.

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.5 g/l ta : 6.0 g/l

type : White **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Viticulturist's Details

Grapes are selected from vineyards in defined areas of the Western Cape for terroir specificity and varietal style. This Chardonnay was selected from warmer regions and wards for maximum phenolic ripeness and purity of fruit.

Vineyard Management

Vineyards were spur-pruned and excess shoots were removed shortly after budding, leaving only two to three of the best developed shoots per spur. This was done to concentrate flavour and natural sugar in berries. It was not necessary to remove bunches because they matured fairly evenly after veraison.

about the harvest: The grapes were hand-picked at full ripeness. Harvesting took place during mid-morning. the average sugar content of the grapes was around 23.5° Balling, allowing for a ripe, full bodied wine.

in the cellar : Fermentation took place in stainless steel tanks at between 14° - 16° C. After fermentation the wine was kept on the gross lees for 3 months, stirred weekly by way of "battonage" allowing for greater richness in the wine.



Boschendal Estate

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