

Boschendal Reserve Collection Chardonnay 2011

This bold statement wine is big on aroma and flavours, combining zesty citrus and clean minerality. Balance, good structure, length and lingering citrus minerality will ensure that this wine only improve with age. Enjoy now or cellar up to 5 years for richer depth, dimension and complexity.

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

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin :

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.25 ta : 6.8 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2013 International Wine and Spirit Competition - Silver
Decanter World Wine Awards 2013 - Commended
John Platter Wine Guide 2013 - 5 Star Rating

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

in the vineyard : Viticulturist's Details

All the grapes for this product are selected only from our best Vineyards. This year the grapes were selected only from one vineyard block situated on a very cool sight in the Stellenbosch region. 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 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 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 11 months in 30% 1st, 30% 2nd fill and 40% in 3rd fill barrels. During this time the lees were stirred monthly to enhance the mouth-feel of the wine. The final blend consists of a further Barrel selection to give us this fine extraordinary wine.



Boschendal Estate

Franschhoek

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