

## Boschendal Jean Garde Chardonnay 2012

Pale gold, bright, and lively, with outspoken attractive aromas centred on pure lime and yellow fruit, tinged with fragrant Spring flowers. The palate burst with lush, ripe, fleshy peach and melon fruit. A balancing, citrus freshness leaves a deliciously riveting finish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Boschendal Estate

**winemaker :** Lizelle Gerber

**wine of origin :**

**analysis :** alc : 14.0 % vol   rs : 3.5 g/l   pH : 3.5   ta : 6.4 g/l

**type :** White

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

**ageing :** Best enjoyed in the freshness of youth, or within 2 years of vintage.

**in the vineyard :** Appellation: Wine of Origin Western Cape

Grape Variety: 100% Chardonnay

Vineyards: The grapes are from selected vineyards between Bonnivale and McGregor with unique limestone soils that our Chardonnay clones thrive in. Simonsberg, Paarl had deep decomposed granite soils for richness and structure.

**about the harvest:** Harvested February 2013. Moderate to cool conditions.

**in the cellar :** 280Wines were fermented in stainless steel at controlled temperatures between 13 - 16. After fermentation the wine was kept on the gross lees for 2 - months and stirred once a week to add richness and complexity to the wine.



### Boschendal Estate

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