

Boschendal Reserve Collection Chardonnay 2012

This wine shows classic cool climate characteristics. Opulent white fruit flavours with hints of fig and lime. The palate displays richness and complexity with unique lime and capsicum undertones ending with lingering mineral elegance. This is typical to the vineyards growing high on the mountain slopes.

This wine is an excellent accompaniment to chicken, fish and veal dishes. Serve chilled.

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 2.58 g/l pH : 3.32 ta : 5.65 g/l

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

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

2013 International Wine and Spirit Competition - Silver

2013 Decanter World Wine Awards - Commended

2013 John Platter Wine Guide - 5 Star Rating

in the vineyard :

Viticulturist's details: 100% Chardonnay This Chardonnay is from a specific vineyard in outstanding vintages where every detail from vine to wine is fastidiously considered to create a signature wine that is intricately expressive with great balance and potential.

Vineyard management: Vintage character together with site specific expression is the key to this Chardonnay. Grapes were selected from one exceptional cool-climate vineyard block in the Faure area of Stellenbosch with well drained soils and a naturally low yield.

about the harvest: 2012 had a long cool ripening season that allowed full varietal flavour formation in our Chardonnay with great analysis for expressive wines with potential. Grapes were hand harvested at an average ripeness of between 23.5° and 24°B with bunch selection from the vineyard stage.

in the cellar : After cold-settling the wine was transferred to barrels where 50% was inoculated with a pure yeast culture and the rest left to ferment naturally. The wine was matured in French oak for 10 months in 30% 1st, 40% 2nd fill and 30% in 3rd fill barrels on the primary lees. During this time the lees was stirred monthly to enhance the mouth-feel of the wine.



Boschendal Estate

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