

Boschendal Classic Jean Garde Cardonnay 2013

Pale gold, bight, 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 : Coastal Region

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

type : White **style :** Dry **taste :** Fruity

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

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

in the vineyard : 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.

Appellation: Wine of Origin Westen Cape

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

in the cellar : Wines 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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