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Boschendal 1685 Chardonnay Pinot Noir 2015



This wine with its pale red–copper tinge is a unique combination in every aspect,and a wine made with care and commitment.

Nose: The Chardonnay dominates in the youth of the wine with stone fruit and hints of pear. As the wine becomes more mature, the Pinot Noir becomes more noticeable, with hints of strawberry preserve imparting an intriguing aroma to this unique blend.
Palate: The Chardonnay component contributes richness and backbone to the wine, while the Pinot Noir adds fruit and elegance with its characteristic hints of ripe red berries. The gentle oak maturation gives an elegant touch of spice

A true sommelier's wine - bliss to match with any cuisine.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal Region
analysis : **alc :** 13.5 % vol **rs :** 4.0 g/l **pH :** 3.35 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2017 Chardonnay du Monde - Silver Medal

ageing : A wine to be enjoyed now, but one that will become more intriguing and complex with age.

The 1685 range is presented in a unique curvaceous bottle that celebrates over 320 years of winemaking tradition at Boschendal. This sumptuous blend epitomises the generosity common to all wines in this collection yet still with a classic signature style that is unmistakably Boschendal.

in the vineyard : Grapes were sourced from vineyards planted on different soil types, mostly weathered granite and shale soils with high water-retention properties, resulting in wines with a bigger structure and mouthfeel.

Meticulous spur pruning and shoot thinning, allowing only two shoots per spur, were implemented. After véraison, which took place around mid-January, uneven bunches were removed for better flavour concentration in the berries. Cool nights during the ripening period ensured finesse and elegance for both the Chardonnay and the Pinot Noir. All the grapes were picked in the cool of the early morning, ensuring crisp fruit expression in the wine.

in the cellar : The Chardonnay and Pinot Noir were both whole-bunch pressed to secure only the best quality juice and minimum colour extraction on the Pinot Noir. After settling, 80% of the Chardonnay was fermented in stainless steel with a higher percentage of solids in the juice. Using a Burgundian isolated yeast strain and fermenting at 18ºC ensured a rich and dense structure. A 20% portion of the Chardonnay was wood-fermented and left on the lees for an eight-week period, during which time lees stirring was done weekly to enhance the creamy mouthfeel.

The Pinot Noir was fermented with only the clean juice at cooler temperatures to preserve the delicate red berry aromas.

Boschendal Estate

Franschhoek

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