

Boschendal Elgin Chardonnay 2013

Vibrant pale gold with a glimmer of green. Expressive grapefruit and golden delicious apple aromas detailed with graceful lime blossom, frangipani and white truffle aromas further embellished by discreet vanilla oak spice that carries through to a generous palate that is powerful yet intricate with pronounced citrus fruit purity layered with hints of oak and signature minerality that finish with remarkable intensity and length.

An intricate wine that is best enjoyed chilled, making the perfect complement to most grilled and strongly seasoned seafood dishes.

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.5 ta : 6.3 g/l

type : White **style :** Dry

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

Expovinis Brazil. Best Imported White Wine Top 10 Competition.

ageing : A multi-faceted wine with beautiful balance drinking well in the freshness of youth with the potential to develop further depth and secondary intrigue for up to 6 years from vintage.

Boschendal Elgin Chardonnay is singular in its expression of the pristine geographical nuances and unique character typical of its cool climate vineyard origins.

in the vineyard : This Chardonnay comes from unirrigated vineyards on mountain slopes just a stone's throw away from the Atlantic Ocean. Well-drained, rocky Bokkeveld Shale soils are distinguished by a layer of clay. Cooler than average days and nights mean slow ripening of these low-yielding blocks producing all the hallmark characters of Elgin terroir.

about the harvest: 2011 in Elgin was undeterred by a warmer than average Cape vintage, and this Chardonnay ripened slowly showing excellent analysis with great fruit concentration balanced by a lively natural acidity. Grapes were harvested by hand between 22° B and 23° B enabling quality control and bunch selection from the vineyard stage.

in the cellar : All winemaking tactics are directed at retaining the inherent vineyard and varietal traits. After crushing and cold-settling, natural fermentation was encouraged with only 50% pure yeast inoculation. Still on its primary lees, the wine was matured in French oak for 12 months in 25% 1st, 45% 2nd fill and 30% in 3rd fill French oak barrels. During this time the lees was stirred monthly to enhance the mouth-feel of the wine.



Boschendal Estate

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