

Boschendal 1685 Chardonnay 2014

This bold statement wine is big on aroma and flavours, combining a lemony, cinnamon, nutmeg nose with zesty citrus and ripe tropical fruit on the palate. Well balanced the soft, buttery character; from barrel fermentation and maturation adds to the complexity and roundness of the wine. Ideally served with fish and shellfish, poultry and soft cheeses, this wine also complements rich, creamy sauces.

A well balanced wine with complexity and roundness that is best served with lemon & garlic veal or creamy pastas, like pasta Carbonara and pasta Alfredo.

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.5 ta : 6.5 g/l

type : White **body :** Full

pack : Bottle **size :** 0 **closure :** Cork

42011 Monde Selection Belgium - Silver

Veritas 2010 Wine Awards - Gold Medal

in the vineyard : Appellation: Wine of Western Cape.

Grape Variety: 100% Chardonnay.

Viticulturist's Details: All our grapes are selected from cool sights. Stellenbosch, Bottelary Hills, Somerset West and Elgin Vineyards are planted on well drained soils. The variety of clones within the selected vineyards gives complexity and character to the wine.

Vineyard Management: Vineyards were spur-pruned at the end of July, with excess shoots removed shortly after budding in September. This was followed up in November, leaving only the two to three best-developed shoots per spur. Two weeks before harvest, leaves were removed between bunches inside the canopy, taking care not to expose grapes to direct sun. This resulted in better aeration in the bunch zone and ensured flavour retention in the berries.

about the harvest: Cool nights and long warm days allowed for optimum ripening and flavours formation. To ensure optimum ripeness, all grapes were hand-picked on taste and came in at an average sugar content of 22.5° - 24° B.

in the cellar : The grapes were whole bunch pressed and the juice was cold-settled at 10°C for two days before being transferred to barrels where fermentation was completed after about 8 weeks.

Still on its primary lees, the wine was matured in French oak for 10 months; 20% in 1st- and the balance 2nd, 3rd and 4th-fill barrels. During this time the lees were stirred monthly to enhance the mouth-feel of the wine. The final blend consists of 70% Oak fermented and matured Chardonnay and 30% Stainless Steel fermented. The steel fermented component was also left on the lees for the 10 month period.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com