

Boschendal Classic Jean Garde Cardonnay 2014

Pale gold, bright, 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 : 13.0 % vol rs : 3.5 g/l pH : 3.5 ta : 6.3 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.

A Chardonnay true to its character. An unwooded, well-structured, full body wine. Ready to enjoy now, although aging it 3 - 5 years gives it an intriguing complexity.

in the vineyard : Appellation: Wine of Origin Western Cape.
Grape Variety: 100% Chardonnay.

Vineyards: 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.

about the harvest: Harvested February 2014. Moderate to cool conditions.

in the cellar : Chardonnay grapes were whole bunch pressed to ensure great quality juice. Fermentation took place after settling for 48 hours. For each origin different yeast were used, contributing to the complexity of the final assembly. Battonage was done weekly for 3 - 4 months before final blending.



Boschendal Estate

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