

## Boschendal Classic Jean Garde Chardonnay 2015

On the nose: Lively, with attractive aromas centred on lime and yellow fruit, tinged with fragrant spring flowers.

Palate: Bursts with lush, ripe, fleshy peach and melon fruit. Balanced with a lively zest of orange citrus fruit for a deliciously riveting finish.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Boschendal Estate

**winemaker** : Lizelle Gerber

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % 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** : Drink now, or age for another three to five years to evolve an intriguing and lingering complexity.

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** : 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.

**in the cellar** : Grapes were whole-bunch pressed, ensuring that only the best quality juice was used for this unwooded style of Chardonnay. Fermentation was done in stainless steel tanks. Fermentation with a higher turbidity juice and using different yeast strains contributed to more diverse complex flavours. Bâtonnage was done weekly for the first three months, which allowed for greater richness in the wine.



### Boschendal Estate

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