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Boschendal 1685 Chardonnay 2015

On the nose: This bold statement wine, which is big on aromas and flavours, has a lemony, cinnamon and nutmeg nose.
Palate: Zesty citrus and ripe tropical fruit flavours. Well balanced with a soft, buttery character from barrel fermentation and maturation add to the complexity and roundness of the wine.



variety : Chardonnay | 100% Chardonnay
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 4.0 g/l **pH :** 3.5 **ta :** 6.5 g/l
type : White **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

Sommelier Selection 2016 - 2C Whites (Full/Rich)

ageing : Enjoy now but will age with much complexity for the next five to eight years.

in the vineyard : Chardonnay for this wine was selected from three areas: Stellenbosch, Elgin Valley and Boschendal farm, from vineyards planted on well-drained soils. The variety of clones within the selected vineyards gave complexity and character to the wine. Vines 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 two to three of the best-developed shoots per spur.

about the harvest: To ensure optimum ripeness, all grapes were hand-picked on taste and came in at an average sugar content of 22.5–24°B. Harvest took place during mid to end February 2015, after a drier than normal winter. This was a challenging vintage, where winemakers and viticulturist had to change strategies in the vineyard and cellar to adapt to the vintage to ensure good quality wine.

in the cellar : All the Chardonnay grapes were whole-bunch pressed and the juice cold settled for two days. Thereafter the clear juice was racked and some of the pure fluffy solids were added to result in an unclear high-quality juice. Natural fermentation started in stainless steel tanks. After about 2°B was fermented naturally, selected yeast strains were added, and some of the juice was then transferred into French oak barrels for the remainder of the fermentation. Still on its primary lees, the wine matured for a further 10 months in barrel: 12% in first-fill and the balance in second-, third- and fourth-fill barrels. During this time, the barrels underwent monthly bâtonnage (stirring of the lees) to enhance the mouthfeel of the wine.

The final blend consisted of 70% oak-fermented and matured and 30% stainless steel fermented Chardonnay. The latter component was also left on the primary lees for the full 10-month period.

Boschendal Estate

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