

## Boschendal Elgin Chardonnay 2014

Winemaker's Tasting Notes: Vibrant pale gold with a glimmer of green.

On the nose: Expressive grapefruit and Golden Delicious apple aromas detailed with graceful lime blossom, frangipani and white truffle aromas further embellished by discreet vanilla oak spice.

Palate: A generous palate that is powerful yet intricate. Pronounced citrus fruit purity is layered with hints of oak and signature minerality. Finishes 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

**ageing :** Enjoy now, or allow this wine to allure you with its elegance for a further eight to 10 years.

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

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The grapes for this Chardonnay came from unirrigated vineyards on mountain slopes of well-drained, rocky Bokkeveld shale soils distinguished by a layer of clay just a stone's throw away from the Atlantic Ocean. Cooler than average days and nights meant slow ripening of these low-yielding blocks, producing all the hallmark characteristics of Elgin's cool-climate terroir

**about the harvest:** Grapes were harvested by hand between 22° - 23° B, enabling quality control and bunch selection from the vineyard stage.

**in the cellar :** All winemaking tactics were directed at retaining the inherent vineyard and varietal traits. Grapes were whole-bunch pressed to retrieve only the purest of the juice. Cold settling was done for 48 hours, after which only the clear juice was racked. Natural fermentation was encouraged and after about 2°B the fermenting must was transferred into selected French oak barrels.

Half of the fermentation was done naturally and then a strong strain of selected yeast was added to ensure a complete fermentation. Partial malolactic fermentation was allowed. Still on its primary lees, the wine was matured for a further 11 months. During this time, lees stirring took place monthly to enhance the mouthfeel of the wine. Only the best barrels were selected for the final blend, which consists of 20% first-fill barrels and 34% second-fill barrels, and the rest a combination of third to fifth-fill barrels.

**Boschendal Estate**  
Franschhoek



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