

Boschendal Vin de Memoire 2015

Light gold with a tinge of green in colour.

On the nose: This single vineyard wine presents full-bodied, complex aromas, synonymous with the Boschendal farm, with macadamia nut and orange rind evident on the nose.

Palate: A rich textured and creamy palate with a ripe stone fruit, lingering aftertaste.

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin : Coastal Region

analysis : **alc** : 14.0 % vol **rs** : 3.0 g/l **pH** : 3.5 **ta** : 6.3 g/l

type : White **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

ageing : Drinking well already, yet promises greater integration and intrigue for up to 8 years from vintage.

This Chardonnay was made in memory of Angela of Bengal, a freed slave who was granted a farm in 1690 and who subsequently became South Africa's first female winemaker. The land originally tended by Angela and her family on the slopes of the Simonsberg is now a part of Boschendal.

in the vineyard : The vineyards are on the higher slopes of Boschendal, on the Simonsberg Mountain. They are planted in deep yellowish brown granite soils, with excellent water holding capacity. The ground has a very high clay content that benefits the wine's richness. The grapes were handed-picked in the cool morning at optimal ripeness to retain fruit quality and were then transported in bins to the cellar.

in the cellar : Whole bunch pressing took place and settling took place over 48 hours. The clean juice was racked and natural fermentation was initiated. After five days of fermentation, the wine was transferred to selected French oak barrels for malolactic fermentation and maturation for 11 months.



Boschendal Estate

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