

## Boland Cellar Reserve Chardonnay 2015

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Boland Cellar

**winemaker :** Handre Barkhysen

**wine of origin :**

**analysis :** alc : 13.5 % vol   rs : 2 g/l   pH : 3.5

**type :** White   **style :** Dry   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

**about the harvest:** This textured medium bodied wine has strong layers of pear, citrus, lime and orange peel fruit. The "sur lie" extended lees contact period adds creaminess to the mouth feel of the wine and is well supported by integrated French oak tannins.

**in the cellar :** Once in the cellar the grapes are destalked and then taken to a juice separator where free run juice is separated from the skins allowing no skin contact. Taken to stainless steel tanks, the fermentation begins and then the wine is taken to all new French oak barrels, where the alcoholic fermentation and partial malolactic fermentation was completed. The wine was then racked and matured for a further 12 to 14 months in barrel on its fine lees before being prepared for bottling.

