

Boland Cellar Reserve Chardonnay 2020

This wine shows exceptional Chardonnay expression and elegance in a ripe style. Layers of pear, lemon and lime flavours combine seamlessly with the creamy lees flavours and tropical notes which are integrated by the gentle use of French oak.

Ideally paired with lightly seasoned grilled yellowtail and a medley of roast vegetables drizzled in olive oil.

variety : Chardonnay | 100% Chardonnay

winery : Boland Cellar

winemaker : Handre Barkhysen

wine of origin : Paarl

analysis : alc : 13.61 % vol rs : 3.0 g/l pH : 3.30 ta : 6.3 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

Platter's Awards 2021 - 4 Stars

Singular expressions of excellence from the same old vineyard blocks are sourced from dedicated grape growers where continuity and quality consistency are of vital importance for Boland's Reserve wines. The utmost attention to detail, both in the vineyards and the cellar is pursued in producing the best possible quality for the Reserve range.

in the vineyard : This Chardonnay is sourced from old vineyard blocks from the northern Paardeberg region, where small yields are hand-picked in mid- to late February from partially water-stressed vines. The shale and granite soils play an important role in imparting structure and minerality to this elegant wine. Situated on north-northeastern slopes, the grapes deliver elegance and an intensely fruit-driven wine style. The carefully tended trellised vines are managed by the best sustainable practices and the naturally low yields of this noble variety are ideal for growing quality Chardonnay which will benefit with time in the barrel and the bottle.

about the harvest: Hand-harvested early in the morning.

in the cellar : The grapes arrive at the cellar in perfect condition to ensure freshness and that cultivar flavours are retained. After crushing, the free-run juice is separated from the skins without allowing skin contact. Fermentation takes place in stainless steel tanks at 10° - 13° Celsius and the juice is then racked into French oak barrels for the remaining period of alcoholic fermentation. After fermentation, the wine is left on the lees for a further six months with regular lees stirring, resulting in a wine with full citrus fruit flavours and a slightly creamy aftertaste.

