

## Boschendal 1685 Chardonnay 2021

This bold statement wine is big on aroma and flavours. Well balanced, and soft in structure. A complex mélange of zesty citrus and ripe tropical fruit on the palate with a creamy and intense prolonged linger.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Boschendal Estate

**winemaker** : Danielle Coetsee

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol    rs : 4.0 g/l    pH : 3.5    ta : 6.4 g/l

**type** : White    **body** : Full    **wooded**

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

2023 Investec Trophy Wine Show - Bronze

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

**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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