

Boschendal Elgin Chardonnay 2021

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

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : Danielle Coetsee

wine of origin : Elgin

analysis : **alc** : 13 % vol **rs** : 2.45 g/l **pH** : 3.42 **ta** : 5.91 g/l

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

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

2023 Decanter Award - Gold

2023 Investec Trophy Wine Show - Bronze

ageing : Enjoy now, or allow this wine to allure you with its elegance for a further 8 to 10 years.

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

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

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