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Boschendal 1685 Chardonnay 2022

Colour: Golden yellow with a green tinge

On the nose: This bold statement wine is big on aroma and flavours. A combination of lemon and orange zest, yellow fleshy stone fruits, enlaced with hints of cinnamon and cardamom spice.

Palate: Well balanced, soft in structure. A complex mélange of zesty citrus and ripe tropical fruit on the palate with a creamy and intense prolonged linger.

The 2022 vintage shows rich concentration of flavours and excellent palate weight and rounded texture.



variety : Chardonnay | 100% Chardonnay
winery : Boschendal Estate
winemaker : Danielle Coetsee
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.13 g/l **pH :** 3.47 **ta :** 6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Michelangelo Awards - Double Gold

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

in the vineyard : Chardonnay for this wine is selected from the cool and coastal vineyards in the Cape that produce the best quality grapes and have well-drained soils, primarily coming from the districts of Stellenbosch, Elgin and Cape Town. The variety of clones within the selected vineyards give complexity and character to the wine. Vines are spur pruned at the end of July, with excess shoots removed shortly after budding in September. This is followed up in November, leaving only two to three of the best developed shoots per spur.

about the harvest: To ensure optimal ripeness, all grapes were hand- picked on taste and came in at an average sugar content of 22.5–24° Balling.

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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