

Boschendal Chardonnay Pinot Noir 2024

Exceptional wine-making yields an incredible sophisticated crisp, pale blush wine with outstanding finesse and elegance. The 2023 harvest resulted in remarkable fruit intensity whilst maintaining the characteristic freshness of this unique wine. Hints of strawberry preserve impart an intriguing aroma, characteristic hints of ripe red berries are also evident.

A truly versatile Sommelier's wine, bliss to match with any cuisine. Best enjoyed in the fine company of exceptional friends.

variety : Chardonnay | 54% Chardonnay, 46% Pinot Noir

winery : Boschendal Estate

winemaker : Danielle Coetsee

wine of origin : Coastal Region

analysis : **alc** : 12.0 % vol **rs** : 2.5 g/l **pH** : 3.3 **ta** : 6.5 g/l

type : Rose **style** : Dry **taste** : Fruity

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

in the vineyard : Long cool nights during the ripening period of the Chardonnay and the Pinot Noir grapes ensure finesse and elegance while still on the vines. Once ripe, they are picked in the early morning chill to retain a crisp fruit expression in the wine.

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in the cellar : After pressing and settling, 80% of the Chardonnay is fermented in stainless steel tanks. The remainder is wood-fermented and left on the lees for eight weeks. The Pinot Noir is fermented at cooler temperatures to preserve the delicate red berry aromas.



Boschendal Estate

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