

Boschendal Elgin Chardonnay 2024

Colour: Vibrant pale gold with a glimmer of green.

On the nose: Expressive aromas of lemon and nectarine are followed by graceful notes of citrus blossom and frangipani. The fruit is further supported by classic Elgin minerality and white truffle aromas along with discreet vanilla oak spice.

Palate: A complex palate that is both powerful, yet elegant. Pronounced citrus fruit purity is layered with hints of oak and signature minerality. Finishes with remarkable intensity and length.

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : Danielle Coetsee

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.22 ta : 6.38 g/l

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

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

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 vineyard : The grapes for this Chardonnay comes from vineyards located on well-drained mountain slopes. The rocky Bokkeveld shale soils have a distinguished sub-layer of clay, and is only a stone's throw away from the Atlantic Ocean. The distinct cool-climate conditions result in slow ripening of the grapes. These low-yielding blocks are the ideal expression of Elgin's unique terroir. Every attempt is made to allow natural and dryland practices in the vineyards, with supplementary irrigation only being used if absolutely necessary.

about the harvest: Grapes are harvested by hand between 22–23°B, ensuring only the top quality grapes make it to the cellar.

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 24 hours, after which clear juice along with some fine solids was racked to the fermentation tank. 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.

The wine did not undergo malolactic fermentation. Still on its primary lees, the wine was matured for a further 11 months. During this time, batonnage took place monthly to enhance the mouthfeel of the wine. Only the best barrels were selected for the final blend, which consists of 27% first-fill barrels and 34% second-fill barrels, and the rest a combination of third- to fifth-fill barrels.



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