

Boland Chardonnay 1998

This is a well balanced, full bodied dry wine with a combination of citrus fruit flavours and vanilla oak with a hint of butter. A wine of finesse, it is ideally suited to enjoy with fish or light meat dishes, but can also be savoured on its own. On the aftertaste the complexity of flavours pleasantly lingers.

Gold medal winner at Concours Mondial de Bruxelles 1999.

Rated as best value Chardonnay by Wine-of-the-Month Club in January 1999.

variety : Chardonnay | Chardonnay

winery : Boland Cellar

winemaker : Charl du Plessis

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.69 ta : 5.5 g/l

type : White

pack : Bottle

ageing : 2 to 4 years

in the cellar : In contrast to the previous vintage, 1998 produced more grapes which were harvested at optimum ripeness and thus with a better sugar content compared to the rest of the components. The latter is a very important feature for producing high quality Chardonnay and is also an indication that it was a good vintage for this variety. The grapes came from vineyards in three different areas, namely Paardeberg, Northern Wellington and the slopes of the Drakenstein mountains. The blocks were specially selected and vary from eight to twelve years old, with a yield of eight to ten tons per hectare.

Because of the good structure and full ripeness of the grapes, the style was altered a little bit with the 1998 vintage. A percentage wood (80%) was used with fermentation and maturation, in small French oak barrels. After malo-lactic fermentation in the barrels, which lasted 16 weeks, the wine matured on its lees for another 8 months, while stirring each barrel every fourth night. Before bottling the minimum fining and filtering was applied.

