

Boschendal Chardonnay 2003

A fresh, lively wine, redolent of ripe mango and pineapple with hints of pear and apple. The wine shows complexity and length on the palate and evolves with the nutty flavour treasured by Chardonnay lovers.

An ideal complement to asparagus, seafood and white meats.

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.86 % vol rs : 4.0 g/l pH : 3.28 ta : 6.1 g/l fso2 : 37 mg/l

type : White

pack : Bottle **closure :** Cork



in the vineyard : 100% Chardonnay from vineyards between ten and twelve yearsâ€™ old.

Spur pruning and the removal of unnecessary shoots left only the two to three best-developed shoots per spur. Two weeks before harvest, leaves were removed between bunches within the canopy, taking care that no grapes were exposed to direct sun in the process. This resulted in improved aeration in the bunch zone, ensuring the retention of flavours in the berries.

about the harvest: All grapes were hand-picked in the morning.

in the cellar : 60% of the wine was fermented and matured in stainless steel tanks and the remainder in 1st-, 2nd- and 3rd-fill barriques. This portion was kept on the primary lees for six months. In order to preserve varietal fruit flavours, the wine did not undergo malolactic fermentation.

Boschendal Estate

Franschhoek

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