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Boschendal Chardonnay Reserve 2003



This bold, statement wine is big on aroma and flavours, combining a lemony, cinnamon, nutmeg nose with zesty citrus and ripe tropical fruit on the palate. Well balanced, the soft, buttery character - from barrel fermentation and maturation - adds to the complexity and roundness of the wine.

Ideally served with fish and shellfish, poultry and soft cheeses, this wine also has the ability to stand up to rich, creamy sauces.

variety : Chardonnay | 100% Chardonnay
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : **alc :** 15.0 % vol **rs :** 2.2 g/l **pH :** 3.33 **ta :** 6.5 g/l **fso2 :** 37 mg/l
type : White
pack : Bottle **closure :** Cork

Veritas 2004 - Gold
International Wine & Spirit Competition 2004 - Bronze
Fairbairn Capital Trophy Wine Show 2004 - Bronze

in the vineyard : 100% Chardonnay from a 17-year-old unirrigated vineyard. This low yielding - three tons per hectare - vineyard is ideally positioned high up on the cool, eastern slopes of the Simonsberg. The variety of clones within the vineyard gives complexity and character to the wine.
Vineyards were spur-pruned at the end of July, with excess shoots removed shortly after budding in September. This was followed up in November, leaving only the two to three best-developed shoots per spur. Two weeks before harvest, leaves were removed between bunches inside the canopy, taking care not to expose grapes to direct sun. This resulted in better aeration in the bunch zone and ensured flavour retention in the berries.

about the harvest: To ensure optimum ripeness, all grapes were hand-picked on taste and came in at 25Â° Balling.

in the cellar : The grapes were crushed and the juice was cold-settled at 10Â°C for two days before being transferred to barrels where 50% was inoculated with a pure yeast culture and the rest left to ferment naturally. Natural fermentation took place at 20Â°C and took five months to complete, with 50% undergoing malolactic fermentation, thus imparting enriched flavour and complexity to the finished wine. Still on its primary lees, the wine was matured in French oak for 11 months; 25% in 1st- and the balance in 2nd- & 3rd-fill barrels. During this time the lees were stirred monthly to enhance the mouthfeel of the wine.

Boschendal Estate

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