

Appellation Series
Elgin Chardonnay



FOUNDED 1685
BOSCHENDAL



Boschendal Elgin Chardonnay is singular in its expression of the pristine geographical nuances and unique character typical of its cool climate vineyard origins.

Vintage: 2014
Variety: 100% Chardonnay
Wine of Origin: Elgin

In the Vineyard:

The grapes for this Chardonnay came from unirrigated vineyards on mountain slopes of well-drained, rocky Bokkeveld shale soils distinguished by a layer of clay just a stone's throw away from the Atlantic Ocean. Cooler than average days and nights meant slow ripening of these low-yielding blocks, producing all the hallmark characteristics of Elgin's cool-climate terroir. Grapes were harvested by hand between 22–23°B, enabling quality control and bunch selection from the vineyard stage.

Vinification:

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 48 hours, after which only the clear juice was raked. 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. Partial malolactic fermentation was allowed. Still on its primary lees, the wine was matured for a further 11 months. During this time, lees stirring took place monthly to enhance the mouthfeel of the wine. Only the best barrels were selected for the final blend, which consists of 20% first-fill barrels and 34% second-fill barrels, and the rest a combination of third- to fifth-fill barrels.

Winemaker's Tasting Notes:

Vibrant pale gold with a glimmer of green.

On the nose: Expressive grapefruit and Golden Delicious apple aromas detailed with graceful lime blossom, frangipani and white truffle aromas further embellished by discreet vanilla oak spice.

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

Ageing potential: Enjoy now, or allow this wine to allure you with its elegance for a further eight to 10 years.

Technical Analysis

Alc: 14% vol
RS: 3.5 g/l
TA: 6.3 g/l
pH: 3.5

Bottle Barcode: 6001506906364
Outer Carton Barcode (6x750ml): 16001506906583