



Boschkloof

2023

CHARDONNAY

Stellenbosch - South Africa



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Boschkloof Estate
(Polkadraai Hills)
Vine Age: 14-years-old
Soil Type: Decomposed granite over
ironstone
Viticulture: Sustainable (WIETA
certified)
Fermentation: Native & inoculated
with house-cultured yeasts –
stainless steel & old French oak
(100% whole-bunch pressed)
Skin Contact: None
Aging: 10 months in old French oak
on gross lees
Alcohol: 13%
pH: 3.51
Total Acidity: 5.4 g/L
Total SO₂: 94 ppm
Total Production: 917 cases
UPC: 6008409000021

About

Easily the most overlooked and under appreciated Chardonnay region in South Africa is Stellenbosch. There are pockets in the region that can achieve the great heights of the best sites in Hemel-en-Aarde. The Polkadraai Hills see the brisk False Bay air cool down the sunshine-rich Stellenbosch. The 2023 vintage is entirely made up of Polkadraai fruit from a block of the Boschkloof estate that is WIETA (Wine and Agricultural Ethical Trading Association) certified. The wine is made in a lightly oaked style with a mineral feel from the granite soils.

The fruit was handpicked into small picking bins. The grapes were whole-bunch pressed primarily to used 500L French barriques and stainless steel tanks. After fermentation using a mix of spontaneous and cultured yeast, all of the batches were transferred to old oak barrels for 10 months of aging. Each barrel received weekly battonage for two months and then the wine was left on the lees for ten more months prior to being racked to tank and bottled with a gentle fining, filtration, and small sulfur addition.

Tasting Note

Light yellow with leesy aromas, this wine offers citrus, honey, and a hint of nuttiness. Crisp and mineral-driven from Polkadraai Hills' granite soils, it finishes with a lingering spice of ginger and nutmeg.