



## Boschkloof

2020

# CHARDONNAY

*Stellenbosch - South Africa*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Chardonnay

**Vineyard:** 90% Boschkloof Estate -  
10% from a single site in Elgin

**Vine Age:** Average: 25-years-old

**Soil Type:** Primarily decomposed  
granite over ironstone

**Viticulture:** Sustainable / Practicing  
Organic

**Fermentation:** Native - 70% neutral  
225L French barrique - 30% stainless  
steel

**Skin Contact:** None

**Aging:** 8 months in 70% neutral 225L  
French barrique and 30% stainless  
steel

**Alcohol:** 13%

**pH:** 3.47

**Total Acidity:** 5.5 g/L

**Total SO2:** 105 ppm

**Total Production:** 1,333 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. This vintage also saw a little bit of fruit from a single site in Elgin make it into the final blend. This was due to another vintage of low yields in Polkadraai.

The fruit was handpicked into small picking bins between 22°-23° brix. The grapes were whole-bunch pressed primarily to used 225L French barrique (70%) and the remainder to stainless steel. The wine saw weekly battonage for two months and then left on lees for eight months prior to being racked to tank and bottled without fining or filtration and just a small sulfur addition.

## Tasting Note

Light yellow. Leesy aromas of lemon, lime, melon and honey, with a strong mineral overtone. Brisk and dry on the palate, offering dusty citrus fruit and peach flavors accented by a touch of ginger and spice. Distinctly taut but there's very good depth here as well.