



Boschkloof

2019

CHARDONNAY

Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Boschkloof Estate

Vine Age: 35-years-old

Soil Type: Decomposed granite over ironstone

Viticulture: Practicing Organic

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

Skin Contact: None

Aging: 10 months in 70% neutral 225L French barrique and 30% stainless steel

pH: 3.59

Total Acidity: 5.8 g/L

Total SO2: 60 ppm

Total Production: 830 cases

Reviews

Vinous | 89 points

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. 2019 was a breath of fresh air with the worst of the drought in the past, though the yields were the lowest in 14 years, but the wines showed much more freshness than the three previous vintages.

The Chardonnay was handpicked into small picking bins between 22°-23.5° 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 10 months prior to being racked to tank and bottled without fining or filtration.

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.