



Boschkloof

2021

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: 28-years-old

Soil Type: Primarily decomposed
granite over ironstone

Viticulture: Sustainable / Practicing
Organic

Fermentation: Native & inoculated
with house-cultured yeasts - (100%
whole-bunch pressed - 70% native in
neutral 500L French barrique - 30%
inoculated in stainless steel)

Skin Contact: None

Aging: 10 months in 70% neutral 500L
French barrique and 30% stainless
steel

Alcohol: 13%

pH: 1.4

Total Acidity: 5.8 g/L

Total SO2: 95 ppm

Total Production: 875 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 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 barrique (70%) and the remainder to stainless steel. The wine saw weekly battonage for two months and then left on lees for ten 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 are evident on the palate, with citrus, honey, and a slight nuttiness bringing up the rear. The palate is very taut and mineral, thanks to energetic granite soils of the Polkadraai Hills. As the wine washes away, there is a lingering spice, akin to ginger and nutmeg. Very energetic and bright, though not austere.