



EST 1941

Boland Cellar - Classic Selection *Chardonnay*

RANGE INTRODUCTION

The Classic Selection range of prime cultivar-specific wines comprises distinct, carefully blended wines from different parts of the renowned Paarl wine region. The style is marked by climatic and maritime influences of the nearby ocean and the Boland mountain ranges that result in fresh, fruit-driven wines that reflect typical varietal character and flavour

VINEYARDS

The vineyards are situated in the surrounding Paarl and cooler Coastal regions. Chardonnay vines prefer colder winter temperatures and are planted on the lower south-facing slopes. Chardonnay grapes ripen in the early to mid-harvest season, producing grapes with crisp acidity and firm fruit structure. The combination of selected vineyards and the use of different planting clones are intended to add complexity and character to the final blend.

WINEMAKING

Harvested in early February when the acidity and sugar levels are at optimal levels for this fruit-driven style of Chardonnay. After crushing and de-stemming, the free-run juice was separated from the skins without allowing skin contact. The juice was fermented at 12 - 15°C for a period of 12 days. Fermented dry, the wine was left on the lees for a further three months, resulting in a ripe creamy texture. The final blend led to an expressive citrus and tropical fruit-driven style, crisp and balanced.

TASTE AND FOOD PAIRING

This Chardonnay expresses flavours of fresh citrus, pineapple and tropical notes. An elegant unwooded wine which reflects this varietal in a fresh, ripe and crisp style. Delicious with shellfish and white meat dishes of fish or poultry.

ANALYSIS

Vintage 2020

Alcohol	13.0%	pH	3.40
Total Acidity	5.9 g/L	Residual Sugar	4.1 g/L
Total Sulphites	142 mg/L		

