



EST 1941

# Boland Cellar - RESERVE

## Chardonnay

### RANGE INTRODUCTION

Singular expressions of excellence from the same old vineyard blocks are sourced from dedicated grape growers where continuity and quality consistency are of vital importance for Boland's Reserve wines. The utmost attention to detail, both in the vineyards and the cellar is pursued in producing the best possible quality for the Reserve range.

### VINEYARDS

This Chardonnay is sourced from old vineyard blocks from the northern Paardeberg region, where small yields are hand-picked in mid- to late February from partially water-stressed vines. The shale and granite soils play an important role in imparting structure and minerality to this elegant wine. Situated on north-northeastern slopes, the grapes deliver elegance and an intensely fruit-driven wine style. The carefully tended trellised vines are managed by the best sustainable practices and the naturally low yields of this noble variety are ideal for growing quality Chardonnay which will benefit with time in the barrel and the bottle.

### WINEMAKING

Hand-harvested early in the morning, the grapes arrive at the cellar in perfect condition to ensure freshness and that cultivar flavours are retained. After crushing, the free-run juice is separated from the skins without allowing skin contact. Fermentation takes place in stainless steel tanks at 10° - 13° Celsius and the juice is then racked into French oak barrels for the remaining period of alcoholic fermentation. After fermentation, the wine is left on the lees for a further six months with regular lees stirring, resulting in a wine with full citrus fruit flavours and a slightly creamy aftertaste.

### TASTING AND FOOD PAIRING

This wine shows exceptional Chardonnay expression and elegance in a ripe style. Layers of pear, lemon and lime flavours combine seamlessly with the creamy lees flavours and tropical notes which are integrated by the gentle use of French oak. Ideally paired with lightly seasoned grilled yellowtail and a medley of roast vegetables drizzled in olive oil.

### ANALYSIS

Vintage 2020

<b>Alcohol</b>	13.61%	<b>pH</b>	3.30
<b>Total Acidity</b>	6.3 g/L	<b>Residual Sugar</b>	3.0 g/L
<b>Total Sulphites</b>	126 mg/L		

