

BOSCHENDAL 1685, CHARDONNAY, 2017



Wine Introduction

The 1685 range is presented in a unique curvaceous bottle inspired by the traditional bottle design used through the ages and commemorates the year of the original title deeds. These wines express the style and class that is particular to their estate and coastal surrounds, with special focus on purity of fruit lavished with measured modern wine making for depth, breadth and balance.

Tasting Notes

Big on aroma and flavors, combining a lemony, cinnamon, nutmeg nose with zesty citrus and ripe tropical fruit on the palate. Well balanced the soft, buttery character; from barrel fermentation and maturation adds to the complexity and roundness of the wine. Ideally served with fish and shellfish, poultry and soft cheeses, this wine also complements rich, creamy sauces.

Winery Background

Given their exceptional winemaking heritage of almost 300 years, the Boschendal cellar masters meticulously balance rustic tradition and modern innovation to produce classic, fruity wines while upholding the ecological integrity that has become synonymous with their brand.

Each wine range is carefully crafted to deliver ultimate drinking pleasure, with dedicated red and white winemakers in separate cellars for focused expertise.

Wine Information

Country	South Africa
Region	Western Cape
Grape	100% Chardonnay
Alcohol	13.5%
Total Acidity	6.5g/L
pH	3.5
Closure	Cork
Bottle Size	75cl
Case Size	6 Bottles/ Pack

92

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89

Tim
Atkin MW



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Vinification Note

All the Chardonnay grapes were whole-bunch pressed and the juice cold settled for two days. Thereafter, the clear juice was racked and some of the pure fluffy solids were added to result in an unclear high-quality juice. Natural fermentation started in stainless steel tanks. After about 2°B was fermented naturally, selected yeast strains were added, and some of the juice was then transferred into French oak barrels for the remainder of the fermentation. Still on its primary lees, the wine matured for a further 10 months in barrel: 12% in first fill and the balance in second-, third- and fourth-fill barrels. During this time, the barrels underwent monthly bâtonnage (stirring of the lees) to enhance the mouthfeel of the wine.

The final blend consisted of 70% oak-fermented and matured and 30% stainless steel fermented Chardonnay. The latter component was also left on the primary lees for the full 10-month period.



Sustainability Note

Stephan Joubert, viticulturist at Boschendal – a forward-looking iconic Stellenbosch wine estate - says he believes that the making of award-winning wine begins with sustainable farming in the vineyards. “Our winemaking team applies a sustainable approach to each aspect of the winemaking process, from the attentive use of cover crops to protect the vineyards to increased energy efficiency in the cellar using solar power. These measures ensure that the unique influence of natural terroir can be tasted in each glass of premium wine”

Boschendal was recently awarded the WWF Conservation Champion status, presented to South African wine farms that are committed to addressing environmental concerns and meet a set of rigorous conservation criteria. These include demonstration of exceptional environmental commitment and leadership, and a comprehensive eco-friendly management plan with detailed targets to encourage continuous improvement.