



OVER 340 YEARS OF MASTERING A CRAFT

The 1685 range is presented in a curvaceous bottle inspired by tradition, honouring the year of our original title deeds. These award-winning wines embody our coastal estate's style – pure fruit, refined modern winemaking, and true varietal character.



BOSCHENDAL
FOUNDED 1685



1685 RANGE

BOSCHENDAL CHARDONNAY

VINTAGE: 2024 WINE OF ORIGIN: Cape Coast VARIETIES: 100% Chardonnay

Boschendal 1685 Chardonnay 2024 is a bold yet balanced Cape Coast expression, crafted from carefully selected cool-climate vineyards across Stellenbosch, Elgin and Cape Town. With 70% oak-fermented and matured Chardonnay and 30% stainless steel-fermented Chardonnay, it brings together richness, freshness and polished texture.

IN THE VINEYARD

The Chardonnay for this wine comes from cool, coastal vineyards across the Cape Coast, primarily in Stellenbosch, Elgin and Cape Town. These sites are selected for their ability to produce high-quality Chardonnay, with well-drained soils, maritime influence and a range of clones contributing depth, complexity and character to the final wine.

The vineyard work is precise and deliberate. Vines are spur-pruned at the end of July, followed by the removal of excess shoots shortly after budding in September. A further selection takes place in November, leaving only two to three of the best-developed shoots per spur to support balanced ripening and concentration. Grapes are hand-picked on taste at optimal ripeness, with an average sugar content of 22.5-23.5° Balling. The 2024 vintage shows rich flavour concentration, excellent palate weight and a rounded, generous texture.

IN THE CELLAR

All grapes are whole-bunch pressed before the juice is cold settled for two days. The clear juice is then racked, with a portion of pure fluffy solids added back to create a high-quality, slightly cloudy juice that supports texture, complexity and fermentation depth.

Natural fermentation begins in stainless steel tanks. After approximately 2° Balling has fermented naturally, selected yeast strains are added, and a portion of the juice is transferred to French oak barrels to complete fermentation. Still on its primary lees, the wine matures for 10 months in barrel, with 12% in first-fill oak and the

balance in second-, third- and fourth-fill barrels. During this time, the barrels undergo a rigorous bâtonnage regime, building mouthfeel, creaminess and integration.

The final blend is composed of 70% oak-fermented and matured Chardonnay and 30% stainless steel-fermented Chardonnay. The stainless steel component also remains on its primary lees for the full 10-month period, preserving freshness while adding texture and polish to the final wine.

WINEMAKER'S TASTING NOTES

Golden yellow with a green tinge. The nose is expressive and layered, showing lemon zest, orange zest and ripe yellow stone fruit, lifted by subtle cinnamon and cardamom spice.

The palate is well balanced and softly structured, with zesty citrus, ripe tropical fruit and a refined creamy texture from extended lees contact. Oak is integrated with restraint, adding depth and polish without overpowering the fruit. The finish is long, intense and composed. Enjoy now, or allow it to develop added complexity over the next five to eight years.

TECHNICAL ANALYSIS

Alc: 13.5% vol | RS: 2.5 g/l
TA: 6.1 g/l | pH: 3.38

FOOD MATCHES

Pairs beautifully with roast chicken, grilled line fish, seared scallops, creamy seafood pasta, pork belly, mushroom risotto and soft cheeses. Its richness and citrus lift also make it excellent with butter-based sauces and gently spiced dishes.

