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BOSCHENDAL
FOUNDED 1685



APPELLATION SERIES

BOSCHENDAL ELGIN CHARDONNAY

VINTAGE: 2025

WINE OF ORIGIN: Elgin

VARIETIES: 100% Chardonnay

Boschendal Elgin Chardonnay is a singular expression of cool-climate precision, shaped by mountain slopes, maritime influence and the quiet intensity of one of South Africa's most distinctive Chardonnay appellations. Crafted from low-yielding Elgin blocks, this wine captures the tension, purity and mineral definition that make Chardonnay from this region so compelling.

IN THE VINEYARD

The Chardonnay grapes are grown on well-drained mountain slopes rooted in rocky Bokkeveld shale, with a distinct clay sub-layer that supports structure, water retention and slow, measured ripening. Close proximity to the Atlantic Ocean brings a marked cooling influence, allowing the grapes to build flavour gradually while retaining the natural acidity central to the wine's precision.

These low-yielding blocks are farmed with a restrained approach, allowing natural and dryland practices wherever possible, with supplementary irrigation used only when necessary. Grapes are hand-harvested between 22–23°B, capturing the balance between citrus concentration, freshness and the fine structural frame required for age-worthy Chardonnay.

IN THE CELLAR

All cellar work is directed towards preserving site expression while building texture and depth. The grapes are whole-bunch pressed, with only the purest juice selected. After 24 hours of cold settling, the clear juice, together with a measured portion of fine solids, is racked for fermentation.

Natural fermentation is encouraged from the outset. Once the ferment reaches approximately 2°B, the fermenting must is transferred to selected French oak barrels. Half of the fermentation proceeds naturally, after which a selected yeast strain is added to ensure a complete and controlled finish.

The wine does not undergo malolactic fermentation, preserving its linear acidity and citrus definition. It remains on primary lees for a further 11 months, with monthly bâtonnage building mouthfeel and integration. Only the finest barrels are selected for the final blend, comprising 27% first-fill barrels, 34% second-fill barrels, with the balance matured in third- to fifth-fill oak.

WINEMAKER'S TASTING NOTES

Vibrant pale gold with a glimmer of green. The nose is precise and layered, opening with lemon, nectarine and citrus blossom, followed by frangipani, white truffle and a discreet thread of vanilla oak.

The palate is powerful yet finely composed, with pronounced citrus purity, stone-fruit depth and a firm mineral line. Oak is present as structure rather than ornament, lending polish and quiet complexity. The finish is long, intense and beautifully defined, with the cool-climate tension of Elgin carried through to remarkable length.

TECHNICAL ANALYSIS

Alc: 13.6% vol | RS: 2.1 g/l
TA: 6.4 g/l | pH: 3.2

FOOD MATCHES

Enjoy now or cellar for 8–10 years. Best with scallops, lobster, roast chicken, grilled kingklip, truffle risotto, oysters or aged Gruyère.

