



EST 1941



# Boland Cellar AHINTOF VANILLA CHARDONNAY

## RANGE INTRODUCTION

Sometimes we all need a nudge, a wink. A HINT of something great to come. This is your cue: take the leap, seize the moment. Do the thing you love. Trust your instinct. Some decisions though, don't require any pondering at all. Like kicking back and enjoying this vivacious wine.

## 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.

## TASTE AND FOOD PAIRING

It brims with vibrant citrus and stone fruit notes on the nose combined with a hint of creamy vanilla on the palate from delicate oak. Delicious with shellfish and white meat dishes of fish or poultry.

## ANALYSIS

Vintage 2023

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



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