

# Bogle Vineyards

Bogle Chardonnay is the epitome of a hand-crafted wine : with passion for both the art and science of making wine, our winemakers have created a Chardonnay using 50% barrel fermentation aged for 9 months in new American oak barrels.

BOGLE
VINEYARDS




## Chardonnay 2023

California, USA

**Tasting Note**: A treat of a Chardonnay from California, with green apples, pears and pineapples on the nose and butterscotch and vanilla, balanced by fresh acidity, on the tongue.

**Food Matching**: Enjoy this wine with just about everything!

**Vinification**: Winemaking is both an art and a science, and Bogle winemakers have again hand-crafted a perfectly balanced, easy to drink Chardonnay. Using the techniques of barrel fermentation, surlies aging and partial malolactic fermentation, winemakers have layered flavour upon flavour, creating a complex wine with generous character. Fermentation takes place in 50% new American oak and also has sur-lies ageing. Once fermentation is complete the wine spends a further 9 months in new American oak.

This wine is certified sustainable by the California Rules for Sustainable Winegrowing and proudly bears the symbol on the label.

Alcohol :13,50 %

Composition: 100% Chardonnay

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**Wine Enthusiast (WE) : 90 Points (2020)**

*Grapefruit-zest and crushed rock aromas invite the nose into this bottling. The palate is sharp and energetic, with lime-zest and tart apple flavors showing most prominently.*

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