

Boschendal Classics SMV NV

Flavour Profile - summer berries, red cherry, Fleshy peach, aniseed and white floral

Bursting with ravishing red fruit and summer berries on the nose and on the palate. The first impression is that of red cherries layered with a touch of aniseed and white floral notes. The palate is fresh and focused and delivers a medium weight wine that is perfectly balanced. This wine is made to be consumed now, on its own or with BBQ's, Tapas platters, Italian food or cheese and biscuits.

Springbok carpaccio, Roast duck, moussaka, lamb chops, cottage pie

variety : Shiraz | 83% Shiraz, 10% Mourvedre, 7% Viognier

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 4.7 g/l ta : 6.0 g/l

type : Red

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : All the vineyards were pruned to two-bud spurs during July to August and excess shoots were removed during October. Only two to three shoots were left per hand-spaced spur. After veraison between December and January, uneven bunches were removed to allow for better flavour concentration in the wine. Uneven and late bunches were removed during the later parts of ripening.

about the harvest: The Shiraz was harvested from vineyard sites in the Stellenbosch area at the beginning to middle of March at ripeness of between 24.5° - 25.5° balling. The Mourvedre is from Agter Paarl and was picked in the first week of March at 25° Balling, as was the Viognier.

in the cellar : The Viognier was pressed as whole bunches and the reds fermented dry on the skins with fermentation taking 10 - 14 days to complete at a constant 28° C. 25% of the Shiraz component of this wine was oak matured on French oak staves for 3 months. The rest was left unoaked to retain freshness in the final blend. The final blend was made up 4 weeks before bottling.

The wine is a blend of 83% Shiraz, 10% Mourvedre and 7% Viognier. The grapes were selectively harvested from a number of vineyards in the Western Cape noted for their expression of accessible fresh fruit and friendly soft tannins.



Boschendal Estate

Franschhoek

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