

Boschendal 1685 S & M 2012

This blend boasts a voluptuous body of dark deep plum with a rim of warm ruby red. Notes of soft white pepper spice and dark cherries with hints of chargrilled aromas on the nose are prominent. Rounded, lush plum with a rich mulberry concentration of the fruity body from the Mourvèdre opens onto the palate well softening the lively youthful spice, oak and a tease of dark chocolate of the Shiraz. This makes for a smoothly structured yet youthful and lively blend. The integrated soft tannins and unobtrusive earthiness from the light oak make for an alluring marriage of spice and fruit, with a lingering full complex finish.

variety : Shiraz | 70% Shiraz, 30% Mourvèdre

winery : Boschendal Estate

winemaker : Bertho van der Westhuizen

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.64 ta : 5.7 g/l

type : Red **style** : Dry **body** : Huge **taste** : Fragrant **wooded**

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

2014 South Africa Top Shiraz Awards - Top 12 South African Shiraz for 2014

ageing : Aging potential for the wine of up to 5 years.

in the vineyard :

Spur pruning began in mid-July followed by shoot thinning in mid-October, leaving an average of two to three shoots per spur. This was repeated in early December when excess shoots were removed. Small uneven bunches were removed two weeks prior to harvesting.

Viticulturist's details: 70% Shiraz from vineyards in the Faure area of Stellenbosch, Helderberg and Bottelary hills sites. 30% Mourvèdre from the Paardeberg area.

about the harvest: 2012 was a later than usual harvest. A warm February and March resulted in full, rich and ripe bunches with small concentrated berries. Harvested by hand between 10 March - 8 April.

in the cellar : Fermented in stainless steel fermenters with an average duration of 12 - 16 days. Most tanks were left on the skins for an additional 1 - 2 weeks. The young wines went into barrel only after malolactic fermentation. 80% of the wine went into 300l oak barrels comprised of 25% each for 1st, 2nd, 3rd and 4th fill - the remainder was left unoaked.



Boschendal Estate

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