

## Boschendal Classic Larone 2012

Great ruby depth of colour with a youthful pink rim; generous dark berry aromas including black cherry, mulberry and ripe plum, brushed with savoury oak spice and intriguing etchings of minerality on the nose, yielding to a soft supple entry with overtly fruity flavour intensity well supported by firm ripe tannins right through to a smooth slightly textured dark berry finish.

**variety** : Cabernet Sauvignon | 70% Shiraz, 30% Mourvèdre

**winery** : Boschendal Estate

**winemaker** : The Winemaking Team

**wine of origin** : Western Cape

**analysis** : **alc** : 14.0 % vol **rs** : 4.0 g/l **pH** : 3.7 **ta** : 5.5 g/l

**type** : Red **body** : Medium **taste** : Fruity **wooded**

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

**ageing** : A classic Rhône styled blend intended for immediate drinking. We recommend best enjoyment within a year or two of vintage whilst young and vibrant, although the weight and concentration will allow for up to 5 years in the bottle.

A classic red blend exuding stylish charm and charisma as a fitting tribute to Boschendal's French Huguenot founder, Nicholas La Noy.

### in the vineyard :

2012 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening over a long mild period of harvest. Grapes were hand harvested from mid February to late March at an average ripeness between 24°B & 25°B.

Grapes were sourced from a cross section of regions selected for optimal expression of each varietal. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning, green harvesting and canopy management for best ripeness and quality.

**in the cellar** : Fermentation varied according to variety, with fermentations taking on average 8-10 days until dry with regular pump-overs for colour extraction. All components were matured in older French oak barrels for subtlety and integration for a year before blending. The wine was bottled after a simple filtration.



## Boschendal Estate

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