

## Boschendal 1685 Shiraz 2014

Dark ruby with a vibrant pink rim. Generous red fruit with hints of cassis and pepper on the nose. Sumptuous entry with concentrated mulberry and fleshy plum fruit and white pepper well integrated with oak spice intrigue to the long succulent fruity finish.

A full and rich, yet easy to drink wine that goes well with peppered fillet, spicy tuna and coppa.

**variety :** Shiraz | 100% Shiraz

**winery :** Boschendal Estate

**winemaker :** Bertho van der Westhuizen

**wine of origin :** Coastal Region

**analysis :** alc : 14.0 % vol    rs : 1.9 g/l    pH : 3.63    ta : 5.54 g/l

**type :** Red    **taste :** Fruity    **wooded**

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

**ageing :** Soft ripe tannins give fullness and richness to the wine making it exceptionally easy to drink, whilst still retaining structure to support at least 5 years in the bottle.

**in the vineyard :** Appellation: Wine of Coastal Region

Grape Variety: 100% Shiraz mostly from vineyards in the Faure area of Stellenbosch as well as Helderberg and Bottelary hills sites.

Vineyard management: 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. The first harvesting started in the second week of February with the peak being the third week of March.

**about the harvest:** 2013 was a later than usual harvest. A warm February followed by an average March resulted in full, rich and ripe bunches with small concentrated berries. Harvested by hand between mid March to beginning 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. 100% of the wine went into 300 litre oak barrels comprised of 25% each for 1st, 2nd, 3rd and 4th fill.



### Boschendal Estate

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