

Boschendal Classic Larone 2014

On the nose: Lively mixed berry fruits and spice. A very pronounced wine with overlaid pepper spice and a hint of oak.

Palate: Young and vibrant plum, cherry and mulberry notes. Fruit mid-palate with spiciness. The Shiraz imparts a juicy fruit core while the Mourvèdre component softens and intensifies the mid-palate with discernible gummy fruit notes. An easy silky palate - well integrated and smooth, with a lingering dark berry fruit finish. Ripe tannin imparts good drinkability that offers a broad appeal.

A smooth medium bodied blend that offers broad drinking appeal. Best served between 14° C and 16° C for any time casual drinking, or recommended as a great wine with your favourite steak or burger, roast beef, tomato based pasta sauces, pizza with spicy sausage and black olives or mature yellow and blue cheeses.

variety : Cabernet Sauvignon | 81% Shiraz, 19% Mourvèdre

winery : Boschendal Estate

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.5 g/l pH : 3.5 ta : 5.8 g/l

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

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

Mundus Vini 2012 Vintage - Gold

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 packed with style and grace in honour of the Larone Homestead built by French Huguenot Nicholas La Noy who was granted the first title deed of Boschendal in 1685.

in the vineyard : The grapes were sourced from vineyards grown in a cross-section of regions and specifically selected for their expressive varietal notes. These soils typically tended to be derived from decomposed granite and so-called Table Mountain sandstone. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning, green harvesting and canopy management for best ripeness and quality. Grapes were hand-harvested from mid-February to late March at an average ripeness between 24 and 25°B. The 2014 growing period was relatively hot, resulting in good quality grapes with silky ripe tannins.

about the harvest: 2014 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 and 25°B.

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

Franschhoek

021 001 3150

www.boschendalwines.com