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Boschendal The Pavillion Shiraz Viognier 2014

This wine shows the red side of the Shiraz grape, red cherries and fresh spice, with a lovely floral not from the Viognier. The medium bodied structure makes for easy enjoying.

Will complement a wide variety of food dishes.



variety : Shiraz | 81% Shiraz, 19% Viognier
winery : Boschendal Estate
winemaker : James Farquharson
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 3.5 g/l **pH :** 3.5 **ta :** 5.8 g/l
type : Red **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard :
Viticulturist's details: Blend: 81% Shiraz & 19% Viognier. The grapes were selectively picked from a number of vineyards that deliver top quality grapes year on year.

All the vineyards were pruned to two-bud spurs during winter and all excess shoots were removed during the latter part of spring. Only two to three shoots were left per hand-spaced spur. In mid-January uneven bunches were removed to allow for flavours to develop more evenly and to enhance concentration in the wine.

about the harvest: The 2014 harvest was later than average years in the Western Cape. The result of this was that the grapes had more time to reach full maturity in the vineyards and thus express a
range of darker and denser fruit in the wine.

in the cellar : The Shiraz lots were all fermented to dryness on the skins, this process taking 8 - 14 days normally at 26° - 28°C. After primary fermentation the wines went through malolactic in stainless steel tanks. The Viognier was blended with the Shiraz after malolactic fermentation. 20% of the wine spent 9 months in older barrels and 30% were on French oak
staves for 3 months. The rest of the wines were matured in stainless steel tanks.

Boschendal Estate

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