

Boschendal The Pavillion Shiraz Cabernet Sauvignon 2014

On the nose: An attractive array of dark red fruits, especially cherry, with subtle spice notes. Delicate oakling added complexity but allowed the fruit to express itself, resulting in a fruit-forward wine.
Palate: Cherry and spice from the Shiraz and backbone from the Cabernet. A soft, approachable style that is intense but not over the top. Well balanced with a juicy centre of lively fruit. Complex and shows depth, with a silky fruit finish.

variety : Shiraz | 64% Shiraz, 36% Cabernet Sauvignon

winery : Boschendal Estate

winemaker : James Farquharson

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.2 g/l pH : 3.5 ta : 5.8 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

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

ageing : Four to six years from vintage.

in the vineyard : Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality. Soils typically tended to be derived from decomposed granite and so-called Table Mountain sandstone. The 2014 growing season produced good quality grapes. Harvested from mid-February to the end of March.

about the harvest: The grapes were picked by hand and carefully transported to the cellar in bins containing 400 kg of grapes.

in the cellar : The Shiraz and Cabernet grapes were crushed separately into stainless steel tanks and fermented on average for eight to 10 days until dry, with regular pumpovers for colour extraction. The Cabernet component was left on the grape skins for extended maceration for up to three weeks to allow for optimal colour and tannin extraction and polymerisation. The tanks were then carefully pressed to ensure extraction of soft tannins and allowed to mature separately in older French oak barrels for subtlety and integration for a year before final blending. The wine was bottled after a light filtration.



Boschendal Estate

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