

Boschendal 1685 S & M 2014

On the nose: Notes of soft white pepper spice and dark cherries with hints of chargrilled aromas.
Palate: Rounded, lush plum and a rich mulberry concentration from the Mourvèdre component open onto the palate, softening the youthful spice and tease of dark chocolate of the Shiraz. An unobtrusive earthiness from light oakling makes for an alluring marriage of spice and fruit, with a lingering complex finish.

variety : Shiraz | 63% Shiraz, 37% Mourvèdre

winery : Boschendal Estate

winemaker : Bertho van der Westhuizen

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.5 ta : 6.0 g/l

type : Red **style :** Dry **body :** Huge **taste :** Fragrant **wooded**

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

Mundus Vini International Awards 2017 - Silver

Michelangelo Awards 2016 - Silver

Dallas Morning News & Teksom Wine Competition 2012 Vintage - Gold

Wine & Spirit Wholesalers of America 2012 Vintage - Double Gold & Best "Other Red Wine" of the Show

2014 Critics Challenge International Wine Competition USA 2012 Vintage - Critics Gold

Shiraz SA Wine Challenge 2012 Vintage - Blends: Top 4

Veritas Awards 2012 Vintage - Double Gold

Winemakers' Choice Diamond Awards 2012 Vintage - Diamond Award

ageing : This smooth blend with its soft integrated tannins will age well for up to five years.

in the vineyard : The 63% Shiraz grapes originate from high-quality individual vineyard sites known for their expressive varietal character in Stellenbosch, Elgin and Swartland. The 37% Mourvèdre vineyards are in the Paardeberg area.

Strict vineyard management includes Shoot thinning in midOctober, and again in early December leaving an average of two to three shoots per spur. Bunch thinning and green harvesting were all done in the vineyards to promote colour, tannin and fruit ripeness and maximise the fruit aroma expression and wine concentration.

about the harvest: The vineyards were handharvested during March, and all bunches were sorted in the vineyard to ensure that only the most perfect grapes reach the winery.

in the cellar : Fermented in stainless steel with an average duration of 12 to 16 days. Most tanks were left on the skins for an additional one to two weeks. The young wines went into barrel only after malolactic fermentation; 80% of the wine went into 300-litre oak barrels comprised of 25% each first, second, third and fourth fills; and the remainder was left unoaked.



Boschendal Estate

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