

The Boschendal 330 Heritage Blend 2013

Colour: Rich depth in colour hinting to the intense concentration and age ability from the cool climate and small grape berries. **Nose:** Outspoken dark berry pastille, cherry and plum aromas layered with spice. All three varietals deliver a variety of nuances that together deliver a complex, rich and inviting nose with the great balance between fruit and oak. **Palate:** Integrated silky entry followed by a burst of pronounced cassis and dark cherry flavours etched with some tobacco spice. The hallmark characteristic is the fine integration of fruit and tannins, a balance and an intensity of which was achieved by delicate blending and bringing together the best of all three varietals. The finish is elegant with a lingering fruit that lasts.

Short rib casserole, beef or game roasts and mature cheeses.

variety : Cabernet Sauvignon | 58% Cabernet Sauvignon, 24% Petit Verdot, 18% Malbec

winery : Boschendal Estate

winemaker : Richard Duckitt

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.55 ta : 5.6 g/l

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

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

ageing : Careful cellaring will reward the patient wine lover, up to 10 years after harvest.

in the vineyard : The Grapes were hand-picked from our cool-climate vineyards of Stellenbosch. Very strict viticulture practise such as bunch thinning and leaf plucking are followed to ensure the optimal grape /sunlight exposure and low crop yields that produce grapes of exceptional balance and quality.

about the harvest: The 2013 harvest started a bit later than normal due to a cool onset to the harvest season. This was followed by a warm February and March resulting in full, rich and ripe bunches with small, concentrated berries that reached phenolic ripeness earlier than usual. Harvested by hand from mid- March to early April.

Grapes are hand-picked in 20 kg boxes, the bunches are de-stemmed and berries are sorted on a sorting table at the cellar.

in the cellar : Only the best quality berries are cold soaked for 2 days and allowed to ferment in separate open top French oak barrels with a portion in stainless steel open top fermenters.

Fermentation lasted on average for 10 days, during which at least 4 daily punch downs are done until the optimal level of extraction was reached. Extended maceration varied from 3 days to 2 weeks and only pressed from the grape skins once the right level of tannin integration was reached. Barrel maturation was allowed in first, second and older 300 litre barrels for 18 months before final blending and bottling.



Boschendal Estate

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