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Boschendal 1685 Shiraz 2015

On the nose: Dark berries (cherries, mulberries and plum) and exotic spice from oak with cool-climate pepper spice.
Palate: Generous, deep black fruit and riper vintage fruit expression with pepper spice. Richness and juiciness with a round, integrated fruit core and silky ripe tannins. Shows elegant freshness and length with lingering fruit on the finish.



variety : Shiraz | 100% Shiraz
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 :** 5.8 g/l
type : Red **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Decanter World Wine Awards 2017 - Gold

Mundus Vini International Awards 2017 - Gold

ageing : Soft ripe tannins give fullness and richness to the wine making it exceptionally easy to drink, whilst still retaining structure to support at least 5 years in the bottle.

in the vineyard : The grapes originated from high-quality vineyard sites around Stellenbosch, Elgin and the Swartland that were planted on a variety of soils, each specifically selected for its unique contribution to the final wine. Strict vineyard management included shoot thinning in mid-October 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 to maximise the fruit aroma expression and wine concentration.

about the harvest: The vineyards were hand-harvested during early March, and all bunches were sorted in the vineyard to ensure that only the most perfect grapes reached the winery.

in the cellar : Grapes from each vineyard were fermented separately in stainless steel for an average of 12 to 16 days and most tanks were left on the skins for an additional one to two weeks, depending on taste. Specifically selected cool-climate sites were made in the traditional Syrah style by allowing partial fermentation on stalks to promote savoury spice and pepper. The young wines went into barrel only after malolactic fermentation - 100% went into 300-litre oak barrels comprised of 30% new barrels and the wine was matured for 14 months.

Boschendal Estate

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