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Boschendal Classic Lanoy 2016

On the nose: Bright mulberry and blackcurrant with riper plum notes and classic tobacco spiciness. Palate: An attractive burst of rich dark to black fruits showing mulberry, blackcurrant, ripe plum and spice aromas that carry through to a smooth, juicy entry supported by ripe tannins and just discernible cigar box spiciness. Well integrated and smooth, with a lingering rich finish of dark berry fruits. Ripe tannin imparts good drinkability that offers a broad appeal.

A smooth and fruity medium bodied blend that offers broad drinking appeal. Best served between 14° and 16° C for anytime casual drinking. Recommended as a great wine around the fire or social dining with Moroccan lamb or lamb skewers with tzatziki dip./p



variety : Cabernet Sauvignon | 87% Cabernet Sauvignon, 13% Merlot
winery : Boschendal Estate
winemaker : JC Bekker
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 **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : pEnjoy within four to six years from vintage./p

A classic red blend exuding stylish charm and charisma as a fitting tribute to Boschendal's French Huguenot founder, Nicholas La Noy.

in the vineyard : The grapes were sourced from vineyards grown in a cross-section of regions and specifically selected for their fruit concentration and optimal varietal expression. These soils typically tended to be derived from decomposed granite and so-called Table Mountain sandstone. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning, green harvesting and canopy management for best ripeness and quality.

about the harvest: The 2016 growing period was relatively hot, resulting in concentrated grapes with silky ripe tannins. Grapes were hand-harvested from mid-February to late March at an average ripeness of between 24° – 25° B.

in the cellar : Fermentation differed according to variety, with fermentations taking on average eight to 10 days and regular pumpovers for colour extraction. The Cabernet Sauvignon 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 that imparts the concentration and backbone of this blend. The Merlot component was fermented cooler to preserve the delicate yet bright dark berry fruit notes that are typical of the grape variety. The wine was matured separately in older French oak barrels for 12 months for subtlety and integration before final blending and bottling after a light filtration.

Boschendal Estate

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