

## Boschendal The Pavillion Shiraz Viognier 2016

On the nose: This wine shows the red side of the Shiraz grape, red cherries and fresh spice, with a lovely floral note from the Viognier.

Palate: The medium bodied structure makes for easy enjoying and will complement a wide variety of food dishes.

**variety** : Shiraz | 97% Shiraz, 3% Viognier

**winery** : Boschendal Estate

**winemaker** : James Farquharson

**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** : Screwcap

**ageing** : Two to four years from vintage.

**in the vineyard** : All the vineyards were pruned to two-bud spurs during winter and all excess shoots were removed during the latter part of spring. Only two to three shoots were left per hand-spaced spur. In mid-January uneven bunches were removed to allow for flavours to develop more evenly and to enhance concentration in the wine.

**in the cellar** : The Shiraz lots were all fermented to dryness on the skins, this process taking 8 - 14 days normally at 26° - 28°C. After primary fermentation the wines went through malolactic in stainless steel tanks. The Viognier was blended with the Shiraz after malolactic fermentation. 20% of the wine spent 9 months in older barrels and 30% were on French oak staves for 3 months. The rest of the wines were matured in stainless steel tanks.



### Boschendal Estate

Franschhoek

021 001 3150

[www.boschendalwines.com](http://www.boschendalwines.com)