

## Boschendal Black Angus 2014

The wine mesmerizes with a beautiful ruby colour, and first impression of berry and plum aromas layered with winter spice and roast cacao bean complexity. The entry is smooth and rich leading to sumptuous ripe mulberry, black cherry and cassis flavours etched with black pepper and oak spice on the palate. The finish is long and moreish, with tremendous texture and lingering fruit concentration. It is a taste immersion worth savouring, and returning to.

Slow roasted Black Angus beef, smoked beef ribs and roasted leg of lamb.

**variety :** Shiraz | 66% Shiraz, 12% Petit Verdot, 11% Cabernet Franc, 11 Cabernet Sauvignon

**winery :** Boschendal Estate

**winemaker :** Richard Duckitt

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.0 g/l pH : 3.5 ta : 5.5 g/l

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

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

2024 10-Year-Old Wine Report - 90 Points

This iconic wine estate and pride of the Cape is situated between Stellenbosch and Franschhoek. With over 330 years of winemaking heritage, this year marks the release of the pinnacle of Boschendal's wine portfolio - the Boschendal Heritage Collection. To mark this auspicious event, the first two of three wines in this range of limited release, meticulously crafted red wines will be made available to wine connoisseurs - the Boschendal Grande Syrah 2014 and Black Angus 2014

**about the harvest:** The grapes were harvested by hand and carefully sorted upon arrival at the cellar.

**in the cellar :** This interesting and captivating wine is Shiraz -based (66%), rounded off by Petit Verdot (12%), Cabernet Sauvignon (11%) and Cabernet Franc (11%). This is the original 'estate blend' of Shiraz and Cabernet Sauvignon that Boschendal launched in the 1980s under the Grand Reserve label. But Richard Duckitt has decided to add more complexity, more intricacy in the blend with the addition of two varieties that were not available on the estate at that time namely Petit Verdot for richness and Cabernet Franc for style and sophistication.

All four varieties are vinified separately and after malolactic fermentation in stainless steel tanks, barrel maturation followed in a combination of new and older 300-litre barrels for 18 months. The wines were then blended and bottled in the new Boschendal Heritage bottle in July of 2016.



### Boschendal Estate

Franschhoek

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