

## Boschendal 1685 Pinotage 2017

Rich, ripe and vibrant red and black currants, tobacco spice and plumbs with a juicy, savoury mid-palate of fruit. A classic example of South Africa's very own grape variety.

There are some wonderful South African dishes that pair perfectly with a Pinotage. Bobotie, Cape Malay fish curry, beef and lamb curry potjies or even a delicious Malva pudding will make for a superb harmony of flavours.

**variety :** Pinotage | 100% Pinotage

**winery :** Boschendal Estate

**winemaker :** Richard Duckitt

**wine of origin :** Coastal Region

**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

**ageing :** This style is made to be consumed within the first 8 years, but with careful, temperature-controlled cellaring its longevity will span well beyond that - only your patience will determine how long it will last.

**in the vineyard :** This Pinotage is always one of the first to arrive at the cellar and the grapes were hand-harvested in early February 2017. The fruit are grown on high-quality sites around the Swartland, Durbanville and Stellenbosch. These dryland bush vines were selected to provide complexity, concentration and intensity. The cool climate and contrasting warmer sites express the truly unique terroir of South Africa.

**about the harvest :** The grapes were hand-harvested in early February 2017

**in the cellar :** The handpicked grapes were sorted then crushed and fermented in open top stainless steel tanks. Manual punch downs of the skins were conducted to ensure a fine tannin and colour extraction. After fermentation, the wine was pressed and matured in a combination of new and old barrels for 12 months.



### Boschendal Estate

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