

Boschendal 1685 Nicolas 2016

It is a wine with an excellent concentration of fruit, with prominent mulberry and plum flavours, as well as black forest cake notes of cherry, cream and mocha. The tannins are really well integrated and fine, and the palate is smooth with a very interesting spicy finish.

For a perfect culinary match, it is best enjoyed with sumptuous meat dishes like roast lamb and rosemary, or an oxtail stew.

variety : Shiraz | 58% Shiraz, 14% Petit Verdot, 10% Cabernet Sauvignon, 8% Malbec, 7% Merlot, 3% Cabernet Franc

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin :

analysis : alc : 14 % vol rs : 3 g/l pH : 3.5 ta : 5.5 g/l

type : Red **style** : Dry **body** : Full

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

ageing : While drinking excellently now, the Nicolas will develop further complexity with cellaring for up to 10 years.

in the vineyard : Nicolas is a blend brimming with character, each component outstanding in its own right which together creates something exceptional. Shiraz, a signature variety for Boschendal, adds intrigue and depth with enticing spicy notes, Cabernet Sauvignon and Petit Verdot give classical structure, Malbec a beautiful deep colour and vibrant red fruit, while the Merlot enhances the fruit profile and Cabernet Franc elaborates on the spicy richness of the Shiraz. The 2016 vintage was a very dry and challenging vintage, but Nicolas is proof that through adversity comes greatness.

The grapes are produced in highly expressive vineyards, mostly from Stellenbosch, with a small percentage from the Swartland region. These vineyards' altitude, aspect and close proximity to the Atlantic Ocean yield fruit with a restrained classical elegance, good acidity and soft tannins. Vineyard practices are tailored for ultra-premium quality.

in the cellar : Upon arrival at the cellar, bunches are carefully hand sorted to ensure that any green berries are discarded. The respective cultivars are vinified separately and treated very gently throughout the winemaking process to obtain the wine's signature classical elegance. Primary and malolactic fermentation take place in stainless steel tanks before wines are matured in fine French oak barrels for 16 months. These consist of 20% new wood, and the rest a combination of second, third and fourth fill barrels. After the meticulous tasting of the respective wines, the final blend is assembled and bottled.

Made from Shiraz (58%), Petit Verdot (14%), Cabernet Sauvignon (10%), Malbec (8%), Merlot (7%) and Cabernet Franc (3%) grapes, each variety was selected for the separate yet complementary qualities it brings to the blend.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com