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Boland Cellar One Formation Shiraz 2018

A rich and dark Shiraz that typically expresses spice and black pepper flavours, with savoury notes, from barrel and bottle-aging. This smooth and ripe wine shows dark berry and plum fruit with gentle layers of complexity.

Ideally suited to complement lamb chops or lamb sausage grilled on the braai.



variety : Shiraz | 100% Shiraz
winery : Boland Cellar
winemaker : Boland Winemaking Team
wine of origin : Paarl
analysis : **alc :** 13.41 % vol **rs :** 3.4 g/l **pH :** 3.38 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2021 Mundus Vini Summer Tasting - Silver
2021 Platter's Awards - 4 Stars

Just like bird flocks take flight to migrate in unison, the One Formation range embodies the principles of working together in collaboration in all aspects from the vineyard to the bottle. A single purpose of quality excellence is the driving force behind this range with many aspects brought together skilfully to achieve this goal. Vineyards of the highest quality cultivars in each vintage are meticulously chosen for the One Formation range in order to create a unique expression from the best sites and carefully blended into distinctive wines of elegance.

in the vineyard : This Shiraz is sourced from vineyards in the warmer Paardeberg area. Well-drained shale soils promote good vigour and growth in the vines and add structure to the wines. Carefully selected vineyard blocks are chosen in order to bring out the best cultivar character and flavour of the different batches, thereby creating a singular expression of Shiraz that is both complex and elegant.

about the harvest: The grapes were picked at optimum ripeness and slowly fermented at warmer temperatures of 24° - 27°C to prevent over-extraction of tannins, resulting in smoothness and elegance.

in the cellar : Due to its dark colour and deep structure, the wine needs less time on the grape skins and naturally has a softer tannin structure which softens further with wood maturation. By a rigorous selection process, the best batches and barrels are selected and carefully blended and matured further before bottling. This Shiraz was matured in second and third fill French oak barrels for 12 to 14 months.