

Boschendal Stellenbosch Cabernet Sauvignon 2017

The deep, dark ruby colour of this wine offers a promising glint of the intrigue that awaits inside the glass. Aromas of ripe black cherry and cassis, pencil shavings, cigar box accents and spice make an enticing entry, and linger onto the palate, where chalky tannins and a rich, textured mouthfeel also become noticeable. A well-structured and powerful wine that offers a new discovery at every sip. While it offers rewarding drinking in its relative youth, this wine will continue to age well and develop more nuance and dimension over time. It is a textbook example of the depth and staying power that makes Stellenbosch Cabernet so appealing for discerning wine lovers.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Boschendal Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.7 g/l pH : 3.5 ta : 5.8 g/l

type : Red **body :** Full **wooded**

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

2024 Global Cabernet Sauvignon Masters - Silver

2021 Michelangelo Awards - Gold

in the vineyard : The grapes used to make this wine are hand-selected from prized vineyard blocks in the Helderberg ward of Stellenbosch, South Africa's pre-eminent Cabernet Sauvignon producing region. Some of the reasons for this recognition as the "Kingdom of Cabernet" are the influence of mountain slopes and altitude where much of the vineyards are located, proximity to the coast, low vigour and well-drained soils (with a big weathered granite and sandstone component) – all culminating in a concentrated, pure expression of the grape. Leaf thinning, green harvesting and bunch selection are a very important aspect of managing the vineyards in the lead-up to harvest, to ensure that only perfectly ripe and even grapes make their way to the cellar.

in the cellar : The rigorous quality sorting process that began in the vineyards is continued at the cellar, to make sure that no green berries are vinified. Fermentation took place in stainless steel tanks for approximately two weeks, with regular pump-overs performed during this time to extract ripe, round tannins and intense colour. Minimal intervention is key to the making of this wine, with the winemaker applying as few as possible processes in order to preserve its dense flavour and mouthfeel. To this end the wine undergoes only a light filtration, and a restrained oak regime is followed. It involves ageing in a combination of 30% new oak and older barrels for 15-16 months, and then further bottle maturation follows until the wine is ready for release.

Boschendal Estate

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