

## Boschendal Nicolas 2020

The Nicolas is an exceptional blend showcasing how skilled craftsmanship can create a masterpiece greater than the individual components on their own. On the nose red cherries, fresh plums, mulberries and cassis are complemented by pencil-shavings, dark chocolate and spicy cigar box flavours. The complex and luscious aromas follow through onto the palate confirming the quality. A vibrant wine smooth tannins, excellent length and timeless elegance.

This wine pairs magnificently with a dry-aged sizzling steak, slow-cooked lamb shank or roast chicken perfected by a jus.

**variety :** Cabernet Sauvignon | 34% Cabernet Sauvignon, 28% Merlot, 24% Shiraz, 8% Malbec, 6% Cabernet Franc

**winery :** Boschendal Estate

**winemaker :** Jacques Viljoen

**wine of origin :** Western Cape

**analysis :** alc : 14.24 % vol rs : 2.8 g/l pH : 3.55 ta : 5.7 g/l

**type :** Red **wooded**

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

**ageing :** The Nicolas will develop further complexity with cellaring for up to 10 years.

**in the vineyard :** The grapes were sourced from highly expressive vineyards, mostly from Stellenbosch, with a small percentage from Elgin region. Elgin, Helderberg and Faure are all high-lying, cool climate sites. These trellised vineyards' altitude, aspect and close proximity to the Atlantic Ocean yield fruit with a restrained classical elegance, good acidity and soft tannins.

**in the cellar :** The respective cultivars are vinified separately and treated very gently throughout the wine making process to obtain the wine's signature elegance. The grapes are hand-harvested and then sorted to remove any green material. This allows only the best quality berries into the fermentation tanks. A portion of the grapes are fermented in open top fermenters. Primary and malolactic fermentation take place in stainless steel tanks before wines are matured in 100% French oak barrels. Fermentation lasts about 10 - 12 days and peaks at 26°C during which regular pump-overs are done. Barrel maturation takes place over 14-16 months with 30% being new oak. A combination of 300L barrels for the Bordeaux varietals and 500L barrels for the Shiraz are used.



### Boschendal Estate

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