

## Boschendal Black Angus 2019

The wine mesmerizes with a beautiful ruby colour, and first impression of berry and plum aromas layered with winter spice and roast cacao bean complexity. The entry is smooth and rich, leading to sumptuous ripe mulberry, black cherry and cassis flavours etched with black pepper and oak spice on the palate. The finish is long and moreish, with tremendous texture and lingering fruit concentration

Slow roasted Black Angus beef, smoked beef ribs and roasted leg of lamb.

**variety :** Shiraz | Shiraz, Cabernet Sauvignon, Cabernet Franc

**winery :** Boschendal Estate

**winemaker :** Richard Duckitt

**wine of origin :** Western Cape

**analysis :** alc : 14 % 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

2023 Decanter Award - Silver

2023 Investec Trophy Wine Show - Bronze

This interesting and captivating wine is Shiraz-based with Cabernet Sauvignon and Cabernet Franc rounding off the blend. It is an evolution of the original "Estate Blend" that Boschendal launched in the 1980's under the Grand Reserve label, with the introduction of other Bordeaux varietals now adding greater detail, style and sophistication

**in the cellar :** The grapes were harvested by hand and carefully sorted upon arrival at the cellar to ensure that only the finest quality is vinified. Natural, hands-on winemaking of the different components, which are vinified separately, ensures optimum levels of inherent varietal expression, extraction and tannin. Barrel maturation takes place in a combination of new (40%) and second-to fourth-fill 300-litre barrels for 14 months before the perfectly harmonious final blend is assembled. The final blend undergoes a further 6-10 months ageing in Foudre to gain additional complexity before being bottled in the luxurious Boschendal Heritage bottle.



### Boschendal Estate

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