

Boschendal Grande Syrah 2019

Its brilliant dark crimson colour with enticing spice and exotic fruit notes ignite the senses from the outset. Delicious oak spice and a typical cool-climate Syrah pepper persist onto the palate, which is young and lively, combining juice Shiraz purity of fruit with restrained Old World elegance. A seamless integration of oak spice and oak tannin adds depth and complexity to the wine, rounding off a truly impressive drinking experience.

Rich mutton casseroles; slow cooked beef stews and roast and spicy barbeque lamb.

variety : Shiraz | 100% Syrah

winery : Boschendal Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.0 g/l pH : 3.5 ta : 5.8 g/l

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

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

2023 Investec Trophy Wine Show - Bronze

This iconic wine estate and pride of the Cape is situated between Stellenbosch and Franschhoek. With over 330 years of winemaking heritage, 2018 marks the release of the pinnacle of Boschendal's wine portfolio – the Boschendal Heritage Collection.

in the vineyard : Syrah or Shiraz is the work horse Red varietal in the Boschendal range and the Grande Syrah epitomises the best of what we can do with Syrah. It comes from a very special vineyard of weathered granite soils on the south-facing slopes in Helderberg, Stellenbosch. The vineyard is unirrigated and farmed for seriously premium quality grapes, which includes amongst others a strict pruning regime and bunch removal to ensure that only the finest grapes are selected for vinification.

about the harvest: The grapes are hand-picked and hand-sorted on arrival at the cellar.

in the cellar : The fermentation takes place in stainless steel and the wine is made using a specially selected Rhône-style yeast with the fermentation temperature between 24-26°C. Regular pump-overs every 8 hours allowed the extraction of tannins and colour. The Grande Syrah was aged for 12 months in 1st to 4th fill french oak 500L barrels (30% new). The Grande Syrah was blended in a 2500L Foudre to age and integrate for a further 6 months.



Boschendal Estate

Franschhoek

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