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Boland Cellar One Formation Shiraz / Grenache / Viognier 2022

This wood-matured and elegant red wine shows prominent dark berry fruit flavours with a rounded, smooth mouthfeel. The richly complex savoury notes and white pepper spice of the Shiraz complement the luscious black cherry flavours of Grenache, while the Viognier adds a gentle lift of floral scents. The winemaker's blending skills ensure a wine of harmony and finesse with a lingering finish.

Finely flavoured dishes with red meats, particularly lamb, will complement this unique blend.



variety : Shiraz | 73% Shiraz, 23% Grenache, 4% Viognier
winery : Boland Cellar
winemaker : Boland Winemaking Team
wine of origin : Paarl
analysis : **alc :** 13.71 % vol **rs :** 3.3 g/l **pH :** 3.37 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

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 selected 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 Rhône style blend comprises mostly Shiraz from vineyards in the warmer Paardeberg area. The Grenache and Viognier grapes are from Northern Paarl where the well-drained soils are predominantly shale and granite, responsible for good fruit structure and fresh acidity respectively. Each year the percentages of the various components vary in order to bring out the best character of each different variety to achieve a skillful and harmonious blend of complexity and elegance.

about the harvest: The different batches of selected grapes were picked at optimum ripeness at different times and separately fermented slowly at warmer temperatures of 24° - 27° Celsius to prevent over-extraction of tannins, resulting in blends with smoothness and elegance.

in the cellar : Each variety was vinified separately and then carefully blended before being matured in second and third-fill French oak barrels for 12 to 14 months.