

Boschendal Nicolas 2022

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 complimented by pencil-shavings, dark chocolate and spicy cigar box flavours. The complex and luscious aromas follow though onto the palate confirming the quality. A vibrant wine with 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 | 33% Cabernet Sauvignon, 30% Shiraz, 21% Merlot, 10% Malbec, 3% Cabernet Franc, 3% Petit Verdot

winery : Boschendal Estate

winemaker : Jacques Viljoen

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 2.7 g/l pH : 3.5 ta : 5.7 g/l va : 0.4 g/l

type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**

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

2025 Mundus Vini - Gold

2024 Prescient Signature Red Blend Report - 93 Points

2024 Tim Atkin SA Special Report - 92 Points

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

in the vineyard : The grapes are from our highly expressive, high-lying vineyards in the Helderberg, Stellenbosch. These trellised vineyards', altitude, and aspect yield fruit with a restrained classical elegance, good acidity and soft tannins. Vineyard practices are tailored for ultra-premium quality.

about the harvest: Grapes are harvested at perfect ripeness in the fresh early morning hours to ensure they reach the cellar in the most pristine state.

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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