

## Boschendal 1685 Shiraz 2021

Colour: Rich depth in colour, dark Crimson red.

On the nose: Dark berries (cherries, mulberries and plum) and exotic spice from oak and cool climate pepper spice. Cloves.

Palate: Deep black fruit with riper vintage fruit expression with pepper spice. Richness and juiciness with round integrated fruit core and silky ripe tannins. Shows elegant freshness and length with a lingering fruit on the finish.

**variety** : Shiraz | 100% Shiraz

**winery** : Boschendal Estate

**winemaker** : Jacques Viljoen

**wine of origin** : Coastal Region

**analysis** : alc : 14 % vol   rs : 3.1 g/l   pH : 3.5   ta : 5.6 g/l

**type** : Red   **body** : Full   **taste** : Fruity   **wooded**

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

2025 Mundus Vini - Gold medal

**ageing** : Soft ripe tannins give fullness and richness to the wine, making it exceptionally easy to drink, while still retaining the structure to support at least five years in the bottle.

**in the vineyard** : The grapes originated from high-quality vineyard sites around Stellenbosch, Elgin and the Swartland that were planted on a variety of soils, each specifically selected for its unique contribution to the final wine. Strict vineyard management included shoot thinning in mid-October and again in early December, leaving an average of two to three shoots per spur. Bunch thinning and green harvesting were all done in the vineyards to promote colour, tannin and fruit ripeness, and to maximise the fruit aroma expression and wine concentration. The vineyards were hand-harvested during March, and all bunches were sorted in the vineyard to ensure that only the most perfect grapes reached the winery.

**about the harvest**: The Shiraz will be hand-harvesting and destemmed by a Pellenc mechanical sorter to remove any green and to allow only clean and healthy berries into the fermentation tank.

**in the cellar** : A portion of the grapes are fermented in open top stainless steel tanks. Manual punch downs of the skins were conducted to ensure a fine tannin and colour extraction. Fermentation lasted 10 days. Fermentation peaks at 26°C, during which time thorough aerations took place while pumping over. Matured in a combination of new(20%-500L barrels) and older French oak barrels for 12-14 months. Grapes from each vineyard were fermented separately in stainless steel for 10 - 14 days. Specially selected cool-climate grapes were made in the traditional Syrah style to promote spice and pepper.

### Boschendal Estate

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