

## Boschendal 1685 Pinotage 2022

Rich, ripe and vibrant red and black currants, tobacco spice and plumbs with a juicy, savoury mid-palate of fruit. A classic example of South Africa's very own grape variety

There are some wonderful South African dishes that pair perfectly with a Pinotage. Bobotie, Cape Malay fish curry, beef and lamb curry potjies or even a delicious Malva pudding will make for a superb harmony of flavours.

**variety :** Pinotage | 100% Pinotage

**winery :** Boschendal Estate

**winemaker :** Jacques Viljoen

**wine of origin :** Coastal Region

**analysis :** alc : 14 % vol    rs : 3.0 g/l    pH : 3.6    ta : 5.5 g/l

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

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

**ageing :** This style is made to be consumed within the first 8 years, but with careful, temperature-controlled cellaring its longevity will span well beyond that – only your patience will determine how long it will last.

**in the vineyard :** This Pinotage is always one of the first to arrive at the cellar and the grapes were hand-harvested in early February. The fruit are grown on high-quality sites around the Durbanville region. These dryland bush vines were selected to provide complexity, concentration and intensity. The cool climate and contrasting warmer sites express the truly unique terroir of South Africa.

**about the harvest:** The handpicked grapes were sorted then crushed to Stainless steel tanks.

**in the cellar :** The Pinotage grapes were cold soaked for 5 days prior to the start of Fermentation at 10 degrees Celsius. After the 5 days of cold soaking at 10 degrees Celsius we start our Fermentation. The fermentation will peak at a temperature of 26 degrees Celsius.

Regular Pump-overs were done in the active stage of the fermentation up to 10 degrees Brix. After 10 Brix we scaled down on the pump-overs to ensure a fine tannin and colour extraction. After fermentation the wine was pressed and matured in a combination of new and old barrels for 12 months.



### Boschendal Estate

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