

Boschendal Stellenbosch Cabernet Sauvignon 2021

The deep, dark ruby colour of this wine offers a promising glint of the intrigue that awaits inside the glass. Aromas of ripe black cherry and cassis, pencil shavings, cigar box accents and spice make an enticing entry, and linger onto the palate, where chalky tannins and a rich, textured mouthfeel also become noticeable. A well-structured and powerful wine that offers a new discovery at every sip.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Boschendal Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

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

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

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

2025 Trophy Wine Show - Trophy for Best Cabernet Sauvignon

ageing : While it offers rewarding drinking in its relative youth, this wine will continue to age well and develop more nuance and dimension over time. It is a textbook example of the depth and staying power that makes Stellenbosch Cabernet so appealing for discerning wine lovers.

in the vineyard : The grapes used to make this wine are hand-selected from prized vineyard blocks in the Helderberg ward of Stellenbosch, South Africa's pre-eminent Cabernet Sauvignon producing region. Some of the reasons for this recognition as the "Kingdom of Cabernet" are the influence of mountain slopes and altitude where much of the vineyards are located, proximity to the coast, low vigour and well-drained soils (with a big weathered granite component) – all culminating in a concentrated, pure expression of the grape.

Leaf thinning, green harvesting and bunch selection are a very important aspect of managing the vineyards in the lead-up to harvest. This ensures that only perfectly ripe and even grapes make their way to the cellar. The greater variation between night and day temperatures during the ripening resulted in good colour, flavour formation, concentration and intensity, which is indicative of remarkable quality wine.

in the cellar : The rigorous quality sorting process that began in the vineyards is continued at the cellar, to make sure that no green berries are vinified. Fermentation took place in stainless steel tanks for approximately two weeks, with regular pump-overs performed during this time to extract ripe, round tannins and intense colour.

Minimal intervention is key to the making of this wine, with the winemaker applying as few as possible processes in order to preserve its dense flavour and mouth-feel. To this end the wine undergoes only a light filtration, and a restrained oak regime is followed. It involves aging in a combination of 300 litre French oak barrels for 16-18 months of which 34% is new oak, 33% second fill and 33% third fill. Further bottle maturation follows until the wine is ready for release.



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