

## Boschendal Black Angus 2021

The Boschendal Black Angus 2021, a Shiraz-based red blend, mesmerizes with a beautiful ruby colour, and first impression of berry and plum aromas layered with winter spice and roast cacao bean complexity. The entry is smooth and rich, leading to sumptuous ripe mulberry, black cherry, and cassis flavours etched with black pepper and oak spice on the palate. The finish is long and moreish, with tremendous texture and lingering fruit concentration.

Slow roasted Black Angus beef, smoked beef ribs, and roasted leg of lamb.

**variety** : Shiraz | 61% Shiraz, 28% Cabernet Sauvignon, 6% Merlot, 5% Cabernet Franc

**winery** : Boschendal Estate

**winemaker** : Richard Duckitt

**wine of origin** : Stellenbosch

**analysis** : alc : 14.36 % vol   rs : 2.8 g/l   pH : 3.5   ta : 6.07 g/l

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

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

2025 Platter's Wine Guide - 5 Stars

The Black Angus forms part of Boschendal's top-tier Heritage Collection. This ultra-premium, Shiraz-led blend is named after Boschendal's prized herd of Black Angus cattle and celebrates over three centuries of winemaking heritage on this iconic farm.

This captivating wine is Shiraz-based, complemented by Cabernet Sauvignon, Merlot, and Cabernet Franc, forming a sophisticated blend. It represents an evolution of the original "Estate Blend" that Boschendal introduced in the 1980s under the Grand Reserve label, now enhanced with additional Bordeaux varietals for greater complexity and refinement

**in the vineyard** : The vineyards are located in the Helderberg region of Stellenbosch, benefiting from the cooling Atlantic winds. The Shiraz base thrives on a southwesterly-facing slope of the Helderberg, overlooking False Bay. The Bordeaux varieties for the Black Angus are grown on the northwesterly facing Scale and granite slopes of the Helderberg. These carefully selected sites produce some of the region's finest grapes, meticulously maintained to ensure exceptional quality.

**about the harvest**: The grapes were harvested by hand and carefully sorted upon arrival at the cellar to ensure that only the finest quality is vinified.

**in the cellar** : Each component undergoes a natural, hands-on winemaking process and is vinified separately to ensure optimal varietal expression, extraction, and tannin development.

Barrel maturation takes place in a combination of new (34%), second-fill (33%), and third-fill (33%) 300-litre barrels for 14 months. After selecting the best, most balanced barrels, the final blend is assembled and undergoes an additional 6-7 months of aging in 5000-litre foudres to gain further complexity. The wine is then bottled unfiltered in the luxurious Boschendal Heritage bottle.



### Boschendal Estate

Franschhoek

021 001 3150

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