

Boschendal Black Angus 2023

Deep ruby in colour, the 2023 Black Angus opens with layered aromas of dark berries, ripe plum, black cherry and cassia, lifted by notes of cracked black pepper, winter spice and roasted cacao. The palate is rich and composed, with Shiraz bringing dark-fruited generosity and spice, while Cabernet Sauvignon and Cabernet Franc add structure, depth and aromatic detail.

Fine tannins, polished oak and a generous mouthfeel carry through to a long, savoury finish. A powerful yet elegant wine, crafted in limited volumes with the depth, restraint and refinement expected of Boschendal's Heritage Collection.

A natural partner to dishes with depth, smoke and slow-built flavour. Pair with dry-aged Black Angus ribeye, smoked short rib, slow-braised oxtail, rosemary-roasted lamb shoulder, venison loin with juniper jus, or porcini mushroom risotto finished with aged Parmesan. Its dark fruit, spice and polished tannin also make it exceptional with chargrilled meats and fire-cooked feasts.

variety : Shiraz | 60% Shiraz, 28% Cabernet Sauvignon, 12% Cabernet Franc

winery : Boschendal Estate

winemaker : Richard Duckitt

wine of origin : Stellenbosch

analysis : alc : 14.45 % vol rs : 2.82 g/l pH : 3.44 ta : 5.96 g/l

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

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

2026 Tim Atkin South Africa Special Report - 93 points

Boschendal Black Angus forms part of the Heritage Collection, a top-tier expression of Boschendal's winemaking craft. Named after the farm's prized Black Angus cattle, this limited-release Shiraz-led blend honours more than three centuries of heritage through a wine of depth, structure and quiet power.

in the vineyard : This captivating wine is led by Shiraz, supported by Cabernet Sauvignon and Cabernet Franc to create a sophisticated Stellenbosch blend of depth, spice and structure. It represents an evolution of Boschendal's original Estate Blend, first introduced in the 1980s under the Grand Reserve label, now refined through the inclusion of noble Bordeaux varieties for added complexity and dimension.

The vineyards lie in the Helderberg region of Stellenbosch, where mountain slopes, cooling maritime influence from False Bay and carefully selected aspects shape wines of concentration and poise. The Shiraz base thrives on a south-westerly facing Helderberg slope overlooking False Bay, while the Cabernet Sauvignon and Cabernet Franc are grown on north-westerly facing Helderberg slopes. Each site is managed with precision to ensure fruit of exceptional quality, balance and expression.

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 is handled through a natural, hands-on winemaking approach, allowing optimal varietal expression, extraction and tannin development.

Maturation takes place in 300ℓ French oak barrels for 14 months, using a considered oak regime of 33% new oak, 33% second-fill and 33% third-fill barrels. Once the most balanced barrels are selected, the final blend is assembled and returned to 5000ℓ foudres for a further six months, allowing the components to integrate, soften and gain additional complexity before bottling.



Boschendal Estate

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