

Boschendal Nicolas 2023

The nose opens with red cherry, fresh plum, mulberry and cassis, layered with pencil shavings, dark chocolate and refined cigarbox spice. These complex aromas follow through to the palate with depth and clarity, revealing a wine that is vibrant, composed and beautifully proportioned.

Smooth tannins, excellent length and timeless elegance define the 2023 Nicolas. It is drinking beautifully now, yet has the structure and balance to develop further complexity with cellaring for up to 10 years

A wine of this composure calls for dishes shaped with the same patience and precision. Pair with dry-aged steak, slowcooked lamb shank, roast chicken finished with a rich jus, braised short rib, venison loin or wild mushroom risotto. Its polished tannins, layered fruit and savoury depth make it a natural partner to food with richness, restraint and craft at its centre.

variety : Cabernet Sauvignon | 36% Cabernet Sauvignon, 29% Shiraz, 29% Merlot, 4% Cabernet Franc, 4% Malbec, 1% Petit Verdot

winery : Boschendal Estate

winemaker : Jacques Viljoen

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.5 ta : 5.7 g/l

type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**

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

2026 Tim Atkin South Africa Special Report - 93 points

ageing : The Nicolas will develop further complexity with cellaring for up to 10 years.

Boschendal Nicolas 2023 is an exceptional Stellenbosch blend from high-lying Helderberg vineyards, where Cabernet Sauvignon, Shiraz, Merlot, Cabernet Franc, Malbec and Petit Verdot are composed into a wine greater than its individual parts. It is a study in balance: classical structure, polished tannin, layered fruit and the restrained elegance that defines Boschendal's red-wine craft.

in the vineyard : The 2023 Nicolas is led by Cabernet Sauvignon, supported by Shiraz, Merlot, Cabernet Franc, Malbec and Petit Verdot. The fruit comes from Boschendal's highly expressive, high-lying vineyards in the Helderberg, Stellenbosch, where altitude, aspect and trellised vineyard design work together to produce fruit of classical restraint, natural acidity and fine tannin structure.

Each vineyard is managed with the precision required for ultra-premium quality. The grapes are harvested at perfect ripeness in the cool early morning, protecting freshness, fruit purity and condition on the journey to the cellar. This careful vineyard work gives Nicolas its signature poise: depth without heaviness, structure without force, and elegance carried through every component of the blend.

about the harvest: Grapes are harvested at perfect ripeness in the fresh early morning hours to ensure they reach the cellar in the most pristine state.

in the cellar : Each cultivar is vinified separately, allowing the character of every component to be understood before the final composition is made. The grapes are hand-harvested and carefully sorted, ensuring that only the finest berries enter the fermentation tanks.

The winemaking is deliberately gentle, preserving the wine's signature elegance while building depth, colour and structure. A portion of the grapes is fermented in open-top fermenters, while primary and malolactic fermentation take place in stainless steel tanks. Fermentation lasts approximately 10-12 days and peaks at 27°C, with regular pump-overs used to guide extraction with precision.



Boschendal Estate

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