




BOSCHENDAL
Founded 1685

S & M

Vintage: 2016

Varieties: Shiraz 70%; Mourvedre 30%

Wine of Origin: Coastal Region

In the Vineyard:
The 70% Shiraz grapes originate from high-quality individual vineyard sites known for their expressive varietal character in Stellenbosch, Elgin and Swartland. The 30% Mourvèdre vineyards are in the Paardeberg area.

Strict vineyard management includes Shoot thinning in mid-October, and again in early December leaving an average of two to three shoots per spur. Bunch thinning and green harvesting were all done in the vineyards to promote colour, tannin and fruit ripeness and maximise the fruit aroma expression and wine concentration. The vineyards were hand-harvested during March, and all bunches were sorted in the vineyard to ensure that only the most perfect grapes reach the winery.

Vinification:
Fermented in stainless steel with an average duration of 12 to 16 days. Most tanks were left on the skins for an additional one to two weeks. The young wines went into barrel only after malolactic fermentation; 80% of the wine went into 300-litre oak barrels comprised of 25% each first, second, third and fourth fills; and the remainder was left unoaked.

Winemaker's Tasting Notes:

On the nose: Notes of soft white pepper spice and dark cherries with hints of chargrilled aromas.

Palate: Rounded, lush plum and a rich mulberry concentration from the Mourvèdre component open onto the palate, softening the youthful spice and tease of dark chocolate of the Shiraz. An unobtrusive earthiness from light oaking makes for an alluring marriage of spice and fruit, with a lingering complex finish.

Ageing potential: This smooth blend with its soft integrated tannins will age well for up to five years.

Technical Analysis

Alc:	14% vol
RS:	3.5 g/l
TA:	6 g/l
pH:	3.5

Safrá 2017. Vinícola Boschendal em 10/10/2019. Franschoek/ZA.