

Boschendal The Pavillion Shiraz Viognier 2016

On the nose: This wine shows the red side of the Shiraz grape, red cherries and fresh spice, with a lovely floral note from the Viognier.

Palate: The medium bodied structure makes for easy enjoying and will complement a wide variety of food dishes.

variety : Shiraz | 97% Shiraz, 3% Viognier

winery : Boschendal Estate

winemaker : James Farquharson

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.5 ta : 5.8 g/l

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

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

ageing : Two to four years from vintage.

in the vineyard : All the vineyards were pruned to two-bud spurs during winter and all excess shoots were removed during the latter part of spring. Only two to three shoots were left per hand-spaced spur. In mid-January uneven bunches were removed to allow for flavours to develop more evenly and to enhance concentration in the wine.

in the cellar : The Shiraz lots were all fermented to dryness on the skins, this process taking 8 - 14 days normally at 26° - 28°C. After primary fermentation the wines went through malolactic in stainless steel tanks. The Viognier was blended with the Shiraz after malolactic fermentation. 20% of the wine spent 9 months in older barrels and 30% were on French oak staves for 3 months. The rest of the wines were matured in stainless steel tanks.



Safrá 2015. Jantar em 16/10/2020. Euro Bistrô.