

# BOSCHENDAL

CREATING HISTORY SINCE 1685

*Larone*  
*Shiraz Mourvèdre*



A classic red blend packed with style and grace in honour of the Larone Homestead built by French Huguenot Nicholas La Noy, who was granted the first title deed of Boschendal in 1685.

**Vintage:** 2017

**Wine of Origin:** Western Cape

#### **In the Vineyard:**

The grapes were sourced from vineyards grown in a cross-section of regions and specifically selected for their expressive varietal notes. These soils typically tended to be derived from decomposed granite and so-called Table Mountain sandstone. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning, green harvesting and canopy management for best ripeness and quality. Grapes were hand-harvested from mid-February to mid-March at an average ripeness between 24 and 25°B. The 2017 growing period was dry and hot, resulting in good quality grapes with silky ripe tannins.

#### **Vinification:**

Fermentation differed according to variety, with fermentations taking on average eight to 10 days with regular but light pumpovers for colour and fine tannin extraction. All components were matured in older French oak barrels for subtlety and integration for a year before blending. The wine was bottled after a light filtration.

#### **Winemaker's Tasting Notes:**

**On the nose:** Lively mixed berry fruits and spice. A very pronounced wine with overlaid pepper spice and a hint of oak.

**Palate:** Young and vibrant plum, cherry and mulberry notes. Fruit mid-palate with spiciness. The Shiraz imparts a juicy fruit core while the Mourvèdre component softens and intensifies the mid-palate with discernible gummy fruit notes. An easy silky palate – well integrated and smooth, with a lingering dark berry fruit finish. Ripe tannin imparts good drinkability that offers a broad appeal.

#### **Technical Analysis:**

Alc: 14% vol  
RS: 4.5 g/l  
TA: 5.8 g/l  
pH: 3.5