



# BOSCHENDAL

*Founded 1685*

## BOSCHENDAL THE ROSE GARDEN

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The historic rose garden at Boschendal is a national treasure, housing one of the oldest collections of roses in the Cape.

**Vintage:** 2020

**Varieties:** Merlot, Pinotage and Shiraz based blend

**Wine of Origin:** Coastal Region

**In the Vineyard:**

Grapes were sourced from a cross-section of regions selected for optimal expression of each variety. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality. Grapes were hand-harvested from mid-February to late March at an average ripeness of between 21 and 22°B.

**Vinification:**

To achieve the desired colour, most of the juice was drained directly after crushing, with some blocks receiving up to one hour of skin contact. Settling for three days at 5°C with morning stirring up of lees. Each variety was handled separately and fermented cold at 12°C to retain the delicate aromas and flavours. After fermentation the tank is filled and left on the gross lees for 6 months at 5°C. The final blending of varieties created complexity, consistency and balance before bottling. This is named the Province style of winemaking.

**Winemaker's Tasting Notes:**

**On the Nose:** Fresh strawberry and cream with a hint of minerality on the nose.

**Palate:** Soft and juicy, bouncing with succulent ripe strawberries, raspberries and mulberries tinged with a hint of spice. Finishes with great balance, freshness and fruity intensity.

**Technical Analysis:**

Alc: 12.5 % vol

RS: 3.0 g/l

TA: 5.8 g/l

pH: 3.5

EVERY GENERATION  
INSPIRES  
GREATNESS

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