

BOSCHENDAL

HERITAGE COLLECTION

Black Angus

2017

The Black Angus forms part of Boschendal's top-tier Heritage Collection. This ultra-premium, Shiraz-led blend is named after Boschendal's prized herd of Black Angus cattle and celebrates over three centuries of winemaking heritage on this iconic farm.

Vintage: 2017
Cultivar: Shiraz 64%, Merlot 19%,
Malbec 10%, Petit Verdot 7%
Wine of Origin: Stellenbosch

In the Vineyard:

This interesting and captivating wine is Shiraz-based (64%), with Merlot (19%), Malbec (10%) and Petit Verdot (7%) rounding off the blend. It is an evolution of the original 'Estate Blend' that Boschendal launched in the 1980's under the Grand Reserve label, with the introduction of Merlot, Malbec and Petit Verdot now adding greater detail, style and sophistication. The Shiraz vineyard is situated in the Faure region of Stellenbosch, close to the cooling winds of the Atlantic. The remaining varieties are from the Helderberg region, situated on the north-west-facing granite slopes. These carefully selected sites yield some of the finest grapes in the region and are meticulously maintained.

Vinification:

The grapes were harvested by hand and carefully sorted upon arrival at the cellar to ensure that only the finest quality is vinified. Natural, hands-on winemaking of the different components, which are vinified separately, ensures optimum levels of inherent varietal expression, extraction and tannin. Barrel maturation takes place in a combination of new (40%) and second- to fourth-fill 300-litre barrels for 14 months before the perfectly harmonious final blend is assembled. The final blend undergoes a further 6-10 months ageing in Foudre to gain additional complexity before being bottled in the luxurious Boschendal Heritage bottle.

Tasting Notes:

The wine mesmerizes with a beautiful ruby colour, and first impression of berry and plum aromas layered with winter spice and roast cacao bean complexity. The entry is smooth and rich leading to sumptuous ripe mulberry, black cherry and cassis flavours etched with black pepper and oak spice on the palate. The finish is long and moreish, with tremendous texture and lingering fruit concentration

Food Matches:

Slow roasted Black Angus beef, smoked beef ribs and roasted leg of lamb.

Technical Analysis:

Alcohol:	14.2%	Residual Sugar:	3.2 g/l
pH:	3.4	Total Acid:	5.5 g/l

