

Tasting Note

BOSCHENDAL AURÉ

VINTAGE	2022
ORIGIN	Stellenbosch
VARIETAL	56% Cabernet Sauvignon, 33% Merlot, 11% Cabernet Franc

IN THE VINEYARD

The 2022 vintage yielded balanced bunches and pristine grapes, with cool, late ripening ensuring purity, freshness and depth. Auré unites Cabernet Sauvignon from Delavia's shale soils, Merlot from Helderberg Kloof's granite-clay and Cabernet Franc from a high-lying Soleil block – together delivering plush fruit, lifted perfume, fine chalky tannins and a hallmark Helderberg minerality. These elements define Auré's identity.

IN THE CELLAR

The grapes were hand-harvested and meticulously sorted before a five-day cold soak at 7°C to enhance aromatic purity and colour. Gentle extraction and precision during fermentation refined tannins while preserving varietal integrity.

Each parcel was vinified separately, matured for 18 months in 300l French oak barrels (50% new, 50% second-fill). The final blend was assembled after 12 months, then returned to barrel for six more months to ensure seamless integration. Bottled unfiltered, Auré retains its natural depth and character.

WINEMAKER'S TASTING NOTES

Regal in the glass with a deep ruby hue, Auré has a commanding bouquet. Aromas of cassis, ripe blackcurrant and dark plum are lifted by violets, graphite and subtle dried herbs. Hints of cigar box, pencil shavings and refined oak spice weave in with precision.

On the palate, power and grace converge. Layers of concentrated black fruit unfold with poise, framed by silky yet structured tannins. A core of Helderberg minerality lends freshness and linearity, while the long, elegant finish lingers with dark chocolate, fine tobacco and a vibrant acidity that promises decades of refinement with an ageing potential of 15–20 years.

Perfect alongside dry-aged ribeye, herb-crusted lamb, venison with truffle, or slow-braised short rib. Its elegance also complements wagyu beef with roasted root vegetables.

TECHNICAL ANALYSIS

Alc: 14.4% vol | RS: 2.38 g/l | TA: 5.77 g/l | pH: 3.55





Auré

EVOKING THE UNSEEN

Auré evokes the unseen – a presence felt more than known. An expression of heritage, crafted with reverence, and destined to embody timeless elegance for generations to come.



BOSCHENDAL
FOUNDED 1685