



OVER 340 YEARS OF MASTERING A CRAFT

The 1685 range is presented in a curvaceous bottle inspired by tradition, honouring the year of our original title deeds. These award-winning wines embody our coastal estate's style – pure fruit, refined modern winemaking, and true varietal character.



BOSCHENDAL
FOUNDED 1685

1685 RANGE

BOSCHENDAL SHIRAZ

VINTAGE: 2021 WINE OF ORIGIN: Cape Coast VARIETIES: 100% Shiraz

Boschendal 1685 Shiraz 2021 is a Cape Coast expression crafted from high-quality vineyard sites across Stellenbosch, Elgin and the Swartland. Each site contributes its own detail to the final wine, bringing together fruit concentration, cool-climate spice, richness and structure in a Shiraz shaped with precision and restraint.

IN THE VINEYARD

The grapes are selected from high-quality vineyard sites across Stellenbosch, Elgin and the Swartland, each planted on a variety of soils and chosen for the role it plays in the final wine. Stellenbosch contributes structure and depth, Elgin brings freshness and cool-climate pepper spice, while the Swartland adds generosity, warmth and dark fruit concentration.

Vineyard work is carried out with intent. Shoot thinning takes place in mid-October and again in early December, leaving an average of two to three shoots per spur. Bunch thinning and green harvesting refine the crop, encouraging colour development, tannin ripeness, fruit intensity and aromatic expression. Grapes are hand-harvested during March, with bunch sorting in the vineyard so that only ripe, balanced fruit begins the journey to the cellar.

IN THE CELLAR

The hand-harvested grapes are destemmed and mechanically sorted to remove green material, allowing only clean, healthy berries into the fermentation tanks. Each vineyard component is fermented separately in stainless steel for 10-14 days, preserving the detail of each site before the final composition is made.

A portion of the grapes is fermented in open-top stainless steel tanks, where manual punch-downs are used for fine tannin and colour extraction. Fermentation peaks at 26°C, with thorough aeration during pump-overs to build depth, structure and aromatic complexity. Selected cool-climate components are handled in a traditional Syrah style to draw out spice, pepper and elegance.

Maturation takes place over 12-14 months in French oak, with 20% new 500ℓ barrels and the balance in older oak. This measured oak regime adds polish, subtle spice and structure while allowing the dark fruit, freshness and pepper detail of the wine to remain clearly expressed.

WINEMAKER'S TASTING NOTES

Dark crimson red with impressive depth of colour. The nose opens with cherry, mulberry, plum and dark berries, layered with clove, exotic oak spice and cool-climate pepper.

The palate is generous yet composed, showing deep black fruit, ripe vintage expression and finely integrated pepper spice. A rounded fruit core is supported by silky ripe tannins, elegant freshness and a long, lingering finish. This is Shiraz shaped with restraint: rich and expressive, but still precise, polished and built to develop for at least five years in bottle.

TECHNICAL ANALYSIS

Alc: 14% vol | RS: 3.1 g/l
TA: 5.6 g/l | pH: 3.5

FOOD MATCHES

Pairs beautifully with lamb shoulder, pepper-crusted steak, venison, smoked brisket, beef stew, chargrilled mushrooms and spiced aubergine. Its dark fruit, pepper spice and polished tannins also make it excellent with fire-cooked meats and rich, slow-braised dishes.

