



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 MERLOT

VINTAGE: 2023 WINE OF ORIGIN: Cape Coast VARIETIES: 100% Merlot

Boschendal 1685 Merlot 2023 is a polished Cape Coast expression, crafted from selected Stellenbosch and Elgin vineyard sites. Built around fruit purity, soft tannin structure and subtle French oak maturation, it captures Merlot's generosity with Boschendal's signature balance and restraint.

IN THE VINEYARD

The grapes are selected from high-quality vineyard sites across Stellenbosch and Elgin, where each parcel contributes a distinct profile to the final wine. The vineyards range from 7 to 25 years old and are planted across a variety of soils, allowing the blend to carry both the plush fruit depth of Merlot and the elegance drawn from cooler-climate influence.

The vineyard work is deliberate and exacting. Shoot thinning, bunch thinning and green harvesting are carried out to guide ripening, promote tannin maturity and intensify fruit aroma expression. Grapes are handpicked in the cool early mornings of March, with bunch selection taking place in the vineyard so that only ripe, balanced fruit begins the journey to the cellar.

IN THE CELLAR

The same precision continues at the cellar. After destemming, the berries are sorted again to remove any green material and ensure that only clean, healthy fruit reaches the fermentation tanks. Fermentation takes place in stainless steel, with each vineyard parcel handled separately to protect its own natural expression.

Selected batches from more robust soils receive extended skin maceration, building colour, structure and depth. Cooler-climate components complete malolactic fermentation in stainless steel, preserving freshness and highlighting the blueberry character associated with these sites. The wine is matured in 300ℓ French oak barrels, with 20% new oak bringing subtle spice, polish and integration without overpowering the fruit.

WINEMAKER'S TASTING NOTES

Intense deep ruby red in colour. The nose opens with blueberry, red cherry and ripe plum, layered with subtle oak spice and a dark chocolate nuance.

The palate is smooth, generous and composed, showing rich red cherry, ripe plum and pronounced mulberry flavours. This is Merlot shaped with restraint: fruit-forward yet elegant, softly structured yet persistent. Natural balance between fruit, colour and tannin is rounded by subtle maturation in 300ℓ French oak, giving the wine length, polish and quiet complexity. Enjoy now, or allow its layered character to develop over the next three to seven years.

TECHNICAL ANALYSIS

Alc: 14% vol | RS: 2.53 g/l
TA: 5.62 g/l | pH: 3.48

FOOD MATCHES

Pairs beautifully with roast lamb, beef fillet, duck breast, tomato-based pasta, mushroom risotto and aged cheddar. Its plush fruit and soft tannins also make it a strong match for herb-roasted chicken, chargrilled vegetables and slow-cooked red meat dishes.

