

# BOSCHENDAL

## HERITAGE COLLECTION

### *Grande Syrah* 2022

This iconic wine estate and pride of the Cape is situated between Stellenbosch and Francshhoek. With over 330 years of winemaking heritage, 2018 marks the release of the pinnacle of Boschendal's wine portfolio – the Boschendal Heritage Collection.



**VINTAGE:** 2022

**CULTIVAR:** 100% Syrah

**WINE OF ORIGIN:** Stellenbosch

**IN THE VINEYARD:**

Syrah or Shiraz is the work horse Red varietal in the Boschendal range and the Grande Syrah epitomises the best of what we can do with Syrah. It comes from a very special vineyard of weathered granite soils on the south-facing slopes farmed for seriously premium quality grapes, which includes amongst others a strict pruning regime and bunch removal to ensure that only the finest grapes are selected for vinification.

**VINIFICATION:**

For the Grande Syrah, the grapes are meticulously hand-picked and carefully hand-sorted upon arrival at the cellar. Fermentation occurs in stainless steel tanks, utilizing a specially selected yeast strain, with temperatures maintained between 24-26°C. During the peak of fermentation, pump-overs are performed every 8 hours to ensure the elegant extraction of tannins and color.

The Grande Syrah is aged for 12 months in 500L French oak barrels, ranging from first to Fourth fill (30% new, 30% second fill, and 30% third fill and 10% fourth fill). After this, the best barrels are selected and blended in a 2500L foudre, where the wine ages and integrates for an additional 6 months. The final product is bottled unfiltered directly from the Foudre.

**TASTING NOTES:**

Its brilliant dark crimson colour with enticing spice and exotic fruit notes ignite the senses from the outset. Delicious oak spice and a typical cool-climate Syrah pepper persist onto the palate, which is young and lively, combining juicy Shiraz purity of fruit with restrained Old World elegance. A seamless integration of oak spice and oak tannin adds depth and complexity to the wine, rounding off a truly impressive drinking experience.

**FOOD MATCHES:**

Rich mutton casseroles; slow cooked beef stews and roast and spicy barbeque lamb.

**TECHNICAL ANALYSIS:**

Alcohol 14 %    pH 3.5

Total Acid 5.5 g/l    Residual Sugar 3 g/l