



BOSCHENDAL

Founded 1685

BOSCHENDAL NICOLAS 2021

WINEMAKER'S NOTES

The Nicolas is an exceptional blend showcasing how skilled craftsmanship can create a masterpiece greater than the individual components on their own. On the nose red cherries, fresh plums, mulberries and cassis are complimented by pencil-shavings, dark chocolate and spicy cigar box flavours. The complex and luscious aromas follow though onto the palate confirming the quality. A vibrant wine with smooth tannins, excellent length and timeless elegance. Whilst drinking excellently now, the Nicolas will develop further complexity with cellaring for up to 10 years. This wine pairs magnificently with a dry-aged sizzling steak, slow-cooked lamb shank or roast chicken perfected by a jus.

IN THE VINEYARD

The blend consists of 31% Cabernet Sauvignon, 31% Shiraz, 22% Merlot, 6% Cabernet franc, 6% Malbec, and 4% Petit Verdot. The grapes were sourced from highly expressive vineyards, mostly from Stellenbosch, with a small percentage from Elgin region. Elgin, Helderberg and Faure are all high-lying, cool climate sites. These trellised vineyards' altitude, aspect and close proximity to the Atlantic Ocean yield fruit with a restrained classical elegance, good acidity and soft tannins. Vineyard practices are tailored for ultra-premium quality and grapes are harvested at perfect ripeness in the fresh early morning hours to ensure they reach the cellar in the most pristine state.

IN THE CELLAR

The respective cultivars are vinified separately and treated very gently throughout the winemaking process to obtain the wine's signature elegance. The grapes are hand-harvested and then sorted to remove any green material. This allows only the best quality berries into the fermentation tanks. A portion of the grapes are fermented in open top fermenters. Primary and malolactic fermentation take place in stainless steel tanks before wines are matured in 100% French oak barrels. Fermentation lasts about 10 - 12 days and peaked at 26°C, during which regular pump-overs are done. Barrel maturation takes place over 14 - 16 months with 30% being new oak. A combination of 300L barrels for the Bordeaux varietals and 500L barrels for the Shiraz are used.

TECHNICAL ANALYSIS

RS: 2.8g/l Alc: 14% VA: 0.45

TA: 5.97g/l pH: 3.46

SKILLED CRAFTSMANSHIP.

