



OVER 340 YEARS OF MASTERING A CRAFT

Boschendal Nicolas is a multi-awarded Cabernet-led Bordeaux-style blend that embodies 340 years of winemaking heritage, delivering exceptional complexity and depth.



BOSCHENDAL
FOUNDED 1685



TASTING NOTES

BOSCHENDAL NICOLAS RED BLEND

VINTAGE: 2023 WINE OF ORIGIN: STELLENBOSCH
VARIETIES: Cabernet Sauvignon 36%, Shiraz 29%, Merlot 29%, Cabernet Franc 4%, Malbec 1%, Petit Verdot 1%

Boschendal Nicolas 2023 is an exceptional Stellenbosch blend from high-lying Helderberg vineyards, where Cabernet Sauvignon, Shiraz, Merlot, Cabernet Franc, Malbec and Petit Verdot are composed into a wine greater than its individual parts. It is a study in balance: classical structure, polished tannin, layered fruit and the restrained elegance that defines Boschendal's red-wine craft.

IN THE VINEYARD

The 2023 Nicolas is led by Cabernet Sauvignon, supported by Shiraz, Merlot, Cabernet Franc, Malbec and Petit Verdot. The fruit comes from Boschendal's highly expressive, high-lying vineyards in the Helderberg, Stellenbosch, where altitude, aspect and trellised vineyard design work together to produce fruit of classical restraint, natural acidity and fine tannin structure.

Each vineyard is managed with the precision required for ultra-premium quality. The grapes are harvested at perfect ripeness in the cool early morning, protecting freshness, fruit purity and condition on the journey to the cellar. This careful vineyard work gives Nicolas its signature poise: depth without heaviness, structure without force, and elegance carried through every component of the blend.

IN THE CELLAR

Each cultivar is vinified separately, allowing the character of every component to be understood before the final composition is made. The grapes are hand-harvested and carefully sorted, ensuring that only the finest berries enter the fermentation tanks.

The winemaking is deliberately gentle, preserving the wine's signature elegance while building depth, colour and structure. A portion of the grapes is fermented in open-top fermenters, while primary and malolactic fermentation take place in stainless steel tanks. Fermentation lasts approximately 10-12 days and peaks at 27°C, with regular pump-overs used to guide extraction with precision.

Maturation takes place in 100% French oak for 14-16 months, using a combination of new, second- and third-fill 300ℓ barrels, with 30% new oak. This measured oak regime brings polish, spice and integration, allowing the final blend to settle into its hallmark expression of length, harmony and quiet power.

WINEMAKER'S TASTING NOTES

The nose opens with red cherry, fresh plum, mulberry and cassis, layered with pencil shavings, dark chocolate and refined cigar-box spice. These complex aromas follow through to the palate with depth and clarity, revealing a wine that is vibrant, composed and beautifully proportioned.

Smooth tannins, excellent length and timeless elegance define the 2023 Nicolas. It is drinking beautifully now, yet has the structure and balance to develop further complexity with cellaring for up to 10 years.

TECHNICAL ANALYSIS

Alc: 13.5% vol | RS: 2.7 g/l
TA: 5.7 g/l | pH: 3.5

FOOD MATCHES

A wine of this composure calls for dishes shaped with the same patience and precision. Pair with dry-aged steak, slow-cooked lamb shank, roast chicken finished with a rich jus, braised short rib, venison loin or wild mushroom risotto. Its polished tannins, layered fruit and savoury depth make it a natural partner to food with richness, restraint and craft at its centre.

