



BOSCHENDAL



BOSCHENDAL NICOLAS 2023

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 through 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 38% Cabernet Sauvignon, 29% Shiraz, 26% Merlot, 5% Cab Franc, 1% Malbec and 1% Pertit Verdot. The grapes are from our highly expressive, high-lying vineyards in the Helderberg, Stellenbosch. These trellised vineyards' altitude, and aspect 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 27°C, during which regular pump-overs are done. Barrel maturation takes place over 14 - 16 months with 30% being new oak. A combination of new, second and third fill 300L barrels were used to mature this blend.

TECHNICAL ANALYSIS

TA: 5.7g/l pH: 3.5

RS: 2.7 g/l Alc: 13.5% VA: 0.41

SKILLED CRAFTSMANSHIP.