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Cabernet Sauvignon reflects
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coastal influence and granite-
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BOSCHENDAL
FOUNDED 1685



APPELLATION SERIES

BOSCHENDAL CABERNET SAUVIGNON

VINTAGE: 2023

WINE OF ORIGIN: STELLENBOSCH

VARIETIES: 100% CABERNET SAUVIGNON

From Stellenbosch's famed Helderberg appellation, this Cabernet Sauvignon reflects the region's hallmark purity, structure and depth, shaped by mountain slopes, coastal influence and granite-rich soils.

IN THE VINEYARD

The grapes for this wine are hand-selected from prized Cabernet Sauvignon blocks in the Helderberg ward of Stellenbosch, one of the Cape's most revered origins for this noble variety. Here, the craft begins in the vineyard: on mountain slopes shaped by altitude, cooling maritime influence from False Bay, low-vigour vines and good-draining, weathered granite soils that bring precision, concentration and purity to the fruit.

Every decision in the lead-up to harvest is made with intent. Leaf thinning, green harvesting and careful bunch selection ensure only perfectly ripe, even fruit reaches the cellar. The marked shift between warm days and cool nights during ripening further enhances colour, flavour development, concentration and intensity, resulting in a Cabernet Sauvignon of exceptional depth, structure and unmistakable Helderberg distinction.

IN THE CELLAR

The precision that begins in the vineyard continues at the cellar, where quality sorting ensures that no green berries are vinified and only ripe, balanced fruit is carried forward. Fermentation takes place in stainless steel tanks over approximately two weeks, with regular pump-overs carefully managed to draw out deep colour, layered flavour and finely built tannin structure.

With minimal intervention as its guiding principle, the vinification process preserves the wine's dense flavour, generous mouthfeel and unmistakable Helderberg expression.

Maturation takes place in 300ℓ French oak barrels, following a considered oak regime of 33% new oak, 33% second-fill and 33% third-fill barrels. After 14 months, the wine is blended and returned to barrel for a further three months, allowing the components to integrate and refine. The result is 17 months of maturation before bottle ageing, bringing depth, polish and composure to the final wine.

WINEMAKER'S TASTING NOTES

Deep ruby in colour, this classic Stellenbosch Cabernet Sauvignon opens with aromas of blackcurrant, cassis and dark cherry, layered with graphite, cedar spice, cigar box and subtle tobacco leaf. The palate is elegant yet firmly structured, showing concentrated dark fruit, fine-grained tannins and a poised freshness that carries the wine through to a long, polished finish.

Refined, balanced and age-worthy, the 2022 vintage captures the depth and staying power that make Stellenbosch Cabernet Sauvignon so compelling, while retaining the elegance and precision that define Boschendal.

TECHNICAL ANALYSIS

Alc: 14% vol | RS: 3.5 g/l
TA: 3.5 g/l | pH: 3.44

FOOD MATCHES

Pairs beautifully with dry-aged beef, slow-braised short rib, lamb rack, venison, mushroom risotto and mature hard cheeses. Its structure and dark-fruited depth make it especially suited to chargrilled meats and herb-roasted dishes.

