

NICOLAS

TECHNICAL ANALYSIS

Residual Sugar	3g
ABV	14%
Total Acid	5,5
pH	3,5



BOSCHENDAL

Founded 1685

NICOLAS

2016

WINEMAKER'S NOTES:

Nicolas is a blend brimming with character, each component outstanding in its own right which together creates something exceptional. Shiraz, a signature variety for Boschendal, adds intrigue and depth with intriguing spicy notes, Cabernet Sauvignon and Petit Verdot give classical structure, Malbec a beautiful deep colour and vibrant red fruit, while the Merlot enhances the fruit profile and Cabernet Franc elaborates on the spicy richness of the Shiraz.

The 2016 vintage was a very dry and challenging vintage, but Nicolas is proof that through adversity comes greatness. It is a wine with an excellent concentration of fruit, with prominent mulberry and plum flavours, as well as black forest cake notes of cherry, cream and mocha. The tannins are well integrated, fresh and chalky, with a rich, smooth mouthfeel and persistent spicy finish. While drinking excellently now, the Nicolas will develop further complexity with cellaring for up to 10 years. For a perfect culinary match, it is best enjoyed with sumptuous meat dishes like roast lamb and rosemary, or an oxtail stew.

IN THE VINEYARD:

Made from Shiraz (58%), Petit Verdot (14%), Cabernet Sauvignon (10%), Malbec (8%), Merlot (7%) and Cabernet Franc (3%) grapes, each variety was selected for the separate yet complementary qualities it brings to the blend. The grapes are sourced from highly expressive vineyards, mostly from Stellenbosch, with a small percentage from the Swartland region. These 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 their most pristine state.

IN THE CELLAR:

Upon arrival at the cellar, bunches are carefully hand sorted to ensure that any green berries are discarded. The respective cultivars are vinified separately and treated very gently throughout the winemaking process to obtain the wine's signature classical elegance. Primary and malolactic fermentation take place in stainless steel tanks before wines are matured in fine French oak barrels for 16 months. These consist of 20% new wood, and the rest a combination of second, third and fourth fill barrels. After the meticulous tasting of the respective wines, the final blend is assembled and bottled.