

BOSCHENDAL

HERITAGE COLLECTION

Black Angus 2015

This iconic wine estate and pride of the Cape is situated between Stellenbosch and Franschhoek.

With over 333 years of winemaking heritage, 2017 marked the release of the pinnacle of Boschendal's wine portfolio – the Boschendal Heritage Collection.

To mark this auspicious event, the first two of three wines in this range of limited release, meticulously crafted red wines were made available to wine connoisseurs in 2017 - the Boschendal Grande Syrah 2014 and Black Angus 2014.



VINTAGE: 2015
CULTIVAR: Shiraz 70%, Cab Franc 12%, Cab Sauv 12%, Petit Verdot 6%

WINE OF ORIGIN: Stellenbosch

IN THE VINEYARD:

This interesting and captivating wine is Shiraz -based (70%), rounded off by Petit Verdot (6%), Cabernet Sauvignon (12%) and Cabernet Franc (12%). This is the original 'Estate Blend' of Shiraz and Cabernet Sauvignon that Boschendal launched in the 1980's under the Grand Reserve label. But our winemaking team has decided to add more complexity, more intricacy in the blend with the addition of two varietals that were not really available on the estate at that time namely Petit Verdot for richness and Cabernet Franc for style and sophistication.

VINIFICATION:

The grapes were harvested by hand and carefully sorted upon arrival at the cellar. All 4 varietals are vinified separately and after malolactic fermentation in stainless steel tanks, barrel maturation followed in a combination of new and older 300-litre barrels for 18 months. The wines were then blended and bottled in the new Boschendal Heritage bottle.

TASTING NOTES:

The wine mesmerizes with a beautiful ruby colour, and first impression of berry and plum aromas layered with winter spice and roast cacao bean complexity. The entry is smooth and rich leading to sumptuous ripe mulberry, black cherry and cassis flavours etched with black pepper and oak spice on the palate. The finish is long and moreish, with tremendous texture and lingering fruit concentration. It is a taste immersion worth savouring, and returning to.

FOOD MATCHES:

Slow roasted Black Angus beef, smoked beef ribs and roasted leg of lamb.

TECHNICAL ANALYSIS:

Alcohol:	14%	Residual Sugar:	3.0 g/l
pH:	3.5	Total Acid:	5.5 g/l