

BOSCHENDAL

HERITAGE COLLECTION

Grande Syrah 2014

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

With over 330 years of winemaking heritage, this year marks 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 will be made available to wine connoisseurs – the Boschendal Grande Syrah 2014 and Black Angus 2014.

VINTAGE: 2014
CULTIVAR: 100% Syrah
WINE OF ORIGIN: Stellenbosch

IN THE VINEYARD:

Syrah or Shiraz is the work horse Red varietal in the Boschendal range and the Grande Syrah epitomises the best of what we can do with Syrah. It comes from a very special vineyard of weathered granite soils on the south-facing slopes in Helderberg, Stellenbosch. The vineyard is unirrigated and farmed for seriously premium quality grapes, which includes amongst others a strict pruning regime and bunch removal to ensure that only the finest grapes are selected for vinification.

VINIFICATION:

The grapes are hand-picked and hand -sorted on arrival at the cellar. The fermentation takes place in stainless steel and the wine is made using a specially selected Rhône-style yeast with the fermentation temperature between 24-26°C. Regular pump-overs every 8 hours allowed the extraction of tannins and colour. Ageing took place in new (40%) and second fill 300-litre barrels for 15 months.

TASTING NOTES:

Its brilliant dark crimson colour with enticing spice and exotic fruit notes ignite the senses from the outset. Delicious oak spice and a typical cool-climate Syrah pepper persist onto the palate, which is young and lively, combining juicy Shiraz purity of fruit with restrained Old World elegance. A seamless integration of oak spice and oak tannin adds depth and complexity to the wine, rounding off a truly impressive drinking experience.

FOOD MATCHES:

Rich mutton casseroles; slow cooked beef stews and roast and spicy barbeque lamb.

TECHNICAL ANALYSIS:

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

