



# BOSCHENDAL

*Founded 1685*

## PLAY PEN



**Vintage:** 2015  
**Variety:** 100% Pinot Noir  
**Wine of Origin:** Ceres Plateau

### **In the Vineyard:**

These Pinot Noir grapes are from the Ceres area, where the vineyards are planted on the southern slopes at a high altitude (960m above sea level) in the Witzenberg Valley, surrounded by mountains, resulting in cool, dry summers and wet winters, and sometimes even snow.

The soils are well-drained shale soils, yet with good water holding capacity.

### **Vinification:**

The grapes were hand harvested with bunch selection taking place in the vineyards. Berry sorting on arrival at the cellar ensured that only quality grapes were crushed and left to cold soak on the skins for five days. Fermentation took place in old open top Barriques. From here the wine was transferred to selected French oak barrels in which malolactic fermentation was completed. Barrel maturation took place over 12 months.

### **Winemaker's Tasting Notes:**

Crimson red in colour

**On the nose:** Soft chocolate and raspberry on the nose with a hint of deep red roses.

**Palate:** An intricately structured wine with a dense fruit core, ripe black cherry, subtle spice and subtle marshmallow characteristics on the palate, with complex, balanced tannins and a smooth lingering finish.

**Ageing potential:** Drinking well already, yet promises greater integration and intrigue for up to 10 years from vintage.

### **Technical Analysis**

Alc: 13% vol  
RS: 3.0 g/l  
TA: 5.5g/l  
pH: 3.6

