

## BOSCHENDAL Black Angus 2018



Winemaker	Jacques Viljoen
Varietal Blend	65% Shiraz, 27% Cabernet Sauvignon, 8% Cabernet Franc
Location	South Africa
Appellation	Stellenbosch
Alcohol Content	14%
TA	5.5 g/l
pH	3.0
RS	3 g/l

### Accolades

92 points "Silver" *Decanter World Wine Awards 2021*

### Certifications

Integrated Production of Wines (IPW) Certified, WWF Conservation Champion, WIETA Accredited

### Other

Vegan Friendly and GMO free

### VINEYARDS:

The Shiraz vineyard is situated in the Faure region of Stellenbosch, close to the cooling winds of the Atlantic. The remaining varieties are from the Helderberg region, situated on the north-west-facing granite slopes. These carefully selected sites yield some of the finest grapes in the region and are meticulously maintained.

### VINTAGE:

Although December and January were warm, the rest of the growing season and harvest was notably cooler than normal. By the end of February, the nights became cooler, which was beneficial for color and flavor formation. Vineyards were healthy with limited incidences of pests, diseases, or rot thanks to the dry weather. The dry, warm weather resulted in healthy grapes and small berries with good intensity. Greater variation between night and day temperatures during the ripening stage gave the color and flavor formation a further boost, which is indicative of remarkable quality wines.

### VINIFICATION AND MATURATION:

The grapes were harvested by hand and carefully sorted upon arrival at the cellar to ensure that only the finest quality is vinified. Natural, hands-on winemaking of the different components, which are vinified separately, ensures optimum levels of inherent varietal expression, extraction, and tannin. Barrel maturation takes place in a combination of new (40%) and second- to fourth-fill 300-litre barrels for 14 months before the perfectly harmonious final blend is assembled. The final blend underwent a further 6-10 months aging in Foudre to gain additional complexity before being bottled in the luxurious Boschendal Heritage bottle.

### TASTING NOTES:

Named for the Black Angus who roam the farm, this wine flaunts a beautiful ruby color. The first impression of berry and plum aromas are layered with winter spice and roast cacao bean complexity. The entry is smooth and rich leading to sumptuous ripe mulberry, black cherry and cassis flavors etched with black pepper and oak spice on the palate. The finish is long and moreish, with tremendous texture and lingering fruit concentration.