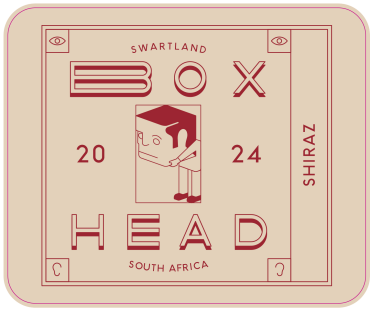


Boxhead Wines

2024

SHIRAZ

Swartland - South Africa



Stats

Grapes: 100% Shiraz
Vine Age: Average: 15-years-old
Soil Type: Granitic
Viticulture: Sustainable - Dry-farmed
Fermentation: Native - stainless-steel (whole berry)
Skin Contact: 7 days
Aging: 10 months in neutral oak
Alcohol: 13%
pH: 3.5
Total Acidity: 5.5 g/L
Total SO2: 90 ppm
Total Production: 1,500 cases
UPC: 9342955000102

About

This marks the third release of Boxhead Shiraz labeled W.O. Swartland instead of G.I. South Australia. Take a moment to absorb that—and consider the deep viticultural roots of these two “new world” regions: over a century in Australia and nearly four centuries in South Africa. This Swartland Shiraz, made by the boxiest of boxheaded winemakers, delivers richness balanced by mineral precision and firm tannins. After a very rainy winter, the 2024 growing season was dry, warm, and windy, which helped keep disease pressure low.

The parcels were harvested, primarily destemmed and placed whole-berry into stainless-steel fermenters. Native yeast carried out the fermentation with routine pumpovers and after seven days on the skins, the lots were dry and then basket-pressed. The wine then went to neutral oak for aging. Malolactic fermentation occurred naturally and after 10 months of aging the lots were selected and blended back to tank to settle. The wine was bottled without fining and just with a coarse filtration and addition of sulfur.

Tasting Note

This Shiraz is approachable yet far from simple. Black cherry, fig, boysenberry, and brambly vibes, all tied together with a kick of pepper and nutmeg. Smooth structure, round tannins—ready when you are.