

Boschkloof

#### 2023

# CABERNET SAUVIGNON -MERLOT

Stellenbosch - South Africa



### About

Bordeaux, Napa Valley, Margaret River, Stellenbosch... the case has been made for all four to exist in the same space when talking about great Bordeaux varieties and world-class wines. Lauren Buzzeo of Wine Enthusiast said this about Stellenbosch Cabernet, 'Think New World fruit meets Old World structure—the best of both.' Boschkloof's vineyard, being located in the well-draining granitic soils of the Polkadraai Hills, is perfectly situated for textbook, classy, Bordeaux blends. Nearby ocean waters, which are cold enough to necessitate a wetsuit in all seasons, cool overhead winds, and as they sweep onto land, the first protruding geological feature that they hit are the Polkadraai Hills. Sun-drenched vines thus receive a steady blast of afternoon air conditioning, which growers cite as the key for retaining critical acidity.

The grapes were handpicked and fermented separately with both inoculated and native ferments. Pumpovers occurred twice per day to get gentle extraction of color, tannins and flavor. After 16 days on skins, the lots were pressed off to used French barriques where they aged for 12 months, with a racking and small sulfur addition around the 10 month mark. Post-élevage, the barrels were selected for the final blend and racked to tank where it was bottled with a gentle sheet filtration and a dose of sulfur dioxide, but without fining.

# **Tasting Note**

A full-bodied, oak-matured red with deep ruby-black hues. Ripe plum, red fruit, cedar, and a hint of prune blend into complex oak. The dense mid-palate rolls into a long blackberry and spice finish. Serious depth.



Grapes: 78% Cabernet Sauvignon -22% Merlot Vineyard: Boschkloof Estate Vine Age: 29-years-old Soil Type: Decomposed granite over ironstone Viticulture: Practicing organic Fermentation: Native & inoculated with house-cultured yeasts stainless-steel tank Skin Contact: 16 days Aging: 12 months in seasoned 225L French barrique (20% second-year) Alcohol: 14% pH: 3.67 Total Acidity: 5.6 g/L Total SO2: 99 ppm Total Production: 1,500 cases UPC: 6008409000038

# Reviews

Platter's Guide | 93 points



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