

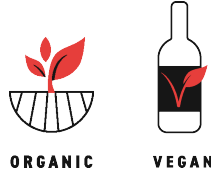


Boschkloof

2024

CABERNET SAUVIGNON - MERLOT

Stellenbosch - South Africa



Stats

Grapes: 72% Cabernet Sauvignon – 28% Merlot

Vineyard: Boschkloof Estate

Vine Age: 30-years-old

Soil Type: Decomposed granite over ironstone

Viticulture: Practicing organic

Fermentation: Stainless-steel tank

Skin Contact: 12 days

Aging: 14 months in neutral 225L

French oak

Alcohol: 14%

pH: 3.61

Total Acidity: 5.4 g/L

Total SO2: 89 ppm

Total Production: 1,250 cases

UPC: 6008409000038

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, destemmed, and fermented in stainless steel tanks with both inoculated and native yeasts. Pumpovers were performed twice daily to achieve gentle extraction of color, tannins, and flavor. After 12 days on skins, the lots were pressed off to used 225L French barriques, where the wine aged for 14 months.

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.