

Boxhead Wines

2020

SHIRAZ

Swartland - South Africa



VEGAN

Stats

Grapes: 100% Shiraz

Vineyard: Two sites: One near

Riebeek Kasteel and one in the Voor-

Paardeberg

Vine Age: Varied: Average 15-years-

old

Soil Type: Varied: Primarily granite (Voor-Paardeberg) and shale-clay

loam (Riebeek Kasteel)

Viticulture: Sustainable - Dry-farmed Fermentation: Inoculated - 90% destemmed / 10% whole-cluster

Skin Contact: 10 days

Aging: 10 months: 75% neutral

French barriques - 25% stainless-steel

Alcohol: 14.1%

Total Production: 3,000 cases

UPC: 9342955000102

About

2020 represents an entirely new chapter for Boxhead as the wine is now W.O. Swartland rather than G.I. South Australia. Let that sink in and then think of the rich viticultural history for these two 'new world' regions that stretches back for well over a century, and nearly four centuries in the case of South Africa. The richness of Shiraz in Swartland is met with mineral-driven precision and gripping tannins and the 2020 vintage was the perfect fruit-driven vintage for which to embark on this vinous journey.

The parcels were harvested, primarily destemmed and crushed (about one-fifth of the fruit was left intact) to stainless-steel fermenters. A carefully selected yeast strain was used to guide the fermentation with routine pumpovers and after a week and a half on skins the lots were dry and then basket-pressed. Most of the wine went to older French barrels with a small amount seeing stainless-steel. 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

Balanced and approachable now with an easy structure and moderate tannins, this Shiraz offers black cherry, fig, boysenberry and brambly fruit flavors all lifted by spicy notes of pepper and nutmeg.

