



EST 1941

Boland Cellar - Classic Selection *Shiraz*

RANGE INTRODUCTION

The Classic Selection range of prime cultivar-specific wines are distinct regional wines, blended carefully from different areas in the renowned Paarl wine region. The style is marked by climatic and maritime influences of the nearby ocean and the Boland mountain ranges that result in fresh, fruit-driven wines that reflect typical varietal character and flavour.

VINEYARDS

The vineyards are situated in the Paardeberg area and on the Drakenstein Mountain slopes, where grapes ripen optimally at different times. Granite and Hutton soils provide freshness, while shale soils contribute to the full-bodied structure. Ideal planting locations with hot daytime temperatures and cool nights contribute to the slow, late ripening of this Shiraz, resulting in unique spicy flavours with characteristic black pepper. Most of the vineyards are grown on a trellis system, with a portion of bush-vines, the combination of which aspects results in excellent batches to blend.

WINEMAKING

The grapes were harvested during March at optimal ripeness of approximately 24° Balling. After destemming, cold-soaking took place which reduces the fermentation temperature in order to allow for a slow, soft extraction of colour and flavours from the grape skins. Prolonged skin contact of one week resulted in a richly intense colour with bold spicy flavours. Malolactic fermentation in stainless steel tanks further softens the wine and produces an elegant, smooth Shiraz with gentle tannins and a firm fruit structure. Wood-maturation for several months in older barrels adds complex flavours with hints of oak and spice.

TASTE AND FOOD PAIRING

This soft, elegant Shiraz shows layers of ripe blackcurrant fruit and typical Shiraz flavours of spices and plums. Delicious when served with oxtail and steak.

ANALYSIS

Vintage 2019

Alcohol	13.63%	pH	3.46
Total Acidity	5.9 g/L	Residual Sugar	4.3 g/L
Total Sulphites	99 mg/L		

