



EST 1941

Boland Cellar

AHINTOF SPICE

SHIRAZ

RANGE INTRODUCTION

Sometimes we all need a nudge, a wink. A HINT of something great to come. This is your cue: take the leap, seize the moment. Do the thing you love. Trust your instinct. Some decisions though, don't require any pondering at all. Like kicking back and enjoying this vivacious wine.

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 day-time 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 2023

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



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