## BOSCHENDAL LANOY, CABERNET SAUVIGNON/MERLOT, 2016



#### Wine Introduction

Boschendal's reputation for making fine wines extends through decades and generations of loyal fans who have had a hand in fashioning Boschendal wines through the ages. The Boschendal Classics are a collection of these favourites that defy evolution emerging as classic with contemporary familiarity and character that is timeless and distinctly Boschendal.

## **Tasting Notes**

On the nose, bright mulberry and blackcurrant with riper plum notes and classic tobacco spiciness.

On the palate, an attractive burst of rich dark to black fruits showing mulberry, blackcurrant, ripe plum and spice aromas that carry through to a smooth, juicy entry supported by ripe tannins and just discernible cigar box spiciness. Well integrated and smooth, with a lingering rich finish of dark berry fruits. Ripe tannin imparts good drinkability that offers a broad appeal.

## Winery Background

Given their exceptional winemaking heritage of almost 300 years, the Boschendal cellar masters meticulously balance rustic tradition and modern innovation to produce classic, fruity wines while upholding the ecological integrity that has become synonymous with their brand.

Each wine range is carefully crafted to deliver ultimate drinking pleasure, with dedicated red and white winemakers in separate cellars for focused expertise.

#### Wine Information

Country South Africa
Region Western Cape

Grape 87% Cabernet Sauvignon

13% Merlot

Alcohol 14.0%
Total Acidity 5.8g/L
pH 3.5
Closure Cork
Bottle Size 75cl

Case Size 6 Bottles/ Pack

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#### Vinification Note

Fermentation differed according to variety, with fermentations taking on average eight to 10 days and regular pumpovers for colour extraction. The Cabernet Sauvignon component was left on the grape skins for extended maceration for up to three weeks, to allow for optimal colour and tannin extraction, and polymerization that imparts the concentration and backbone of this blend. The Merlot component was fermented cooler to preserve the delicate yet bright dark berry fruit notes that are typical of the grape variety.

The wine was matured separately in older French oak barrels for 12 months for subtlety and integration before final blending and bottling after a light filtration.





### Sustainability Note

Stephan Joubert, viticulturist at Boschendal – a forward-looking iconic Stellenbosch wine estate - says he believes that the making of award-winning wine begins with sustainable farming in the vineyards. "Our winemaking team applies a sustainable approach to each aspect of the winemaking process, from the attentive use of cover crops to protect the vineyards to increased energy efficiency in the cellar using solar power. These measures ensure that the unique influence of natural terroir can be tasted in each glass of premium wine"

Boschendal was recently awarded the WWF Conservation Champion status, presented to South African wine farms that are committed to addressing environmental concerns and meet a set of rigorous conservation criteria. These include demonstration of exceptional environmental commitment and leadership, and a comprehensive eco-friendly management plan with detailed targets to encourage continuous improvement.