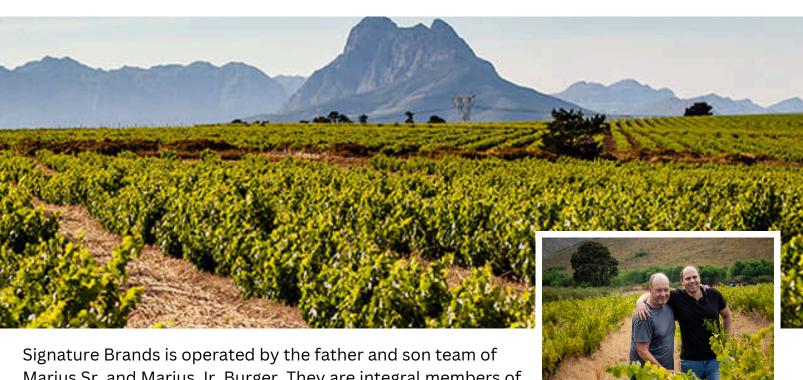


"A delightful blend in the traditions of Bordeux - approachable and ideal for creating a little mischief."

Signature Brands O/A Roodekranz Die Boskind



Signature Brands is operated by the father and son team of Marius Sr. and Marius Jr. Burger. They are integral members of South Africa's Old Vine Project, an initiative started in 2002 by the iconic Vineyard Manager Rosa Kruger. Under Rosa's guidance, growers with old vines get paired with winemakers who share their passion of not preserving South Africa's old vines, but to manage them in such a way thaat they will consistently produce superior fruit to sustain their future. In the process Rosa and her grower and winery partners sustain and continue South Africa's long and rich history of being home to some of the world's oldest viticultural soils.

#### VINICULTURE

In Stellenbosch, Cabernet is often referred to as "Die Boskind".

From their winery in Paarl, Roodekrantz predominantly works with growers in Paarl, Swartland, and Stellenbosch. In the Old Vine Project, a big focus is on Chenin Blanc, while their vineyards in Paarl produce more traditional red wines.

# **VINIFICATION**

The grapes were hand-picked during the early hours of the morning, followed by destemming and a gentle crushing. Fermentation commenced in stainless steel tanks, with regular pump vessel. All three varietals were skillfully blended post-secondary fermentation, showcasing the synergy between them. Maturation: The wine matured in 4<sup>th</sup> fill

French Barriques for a span of 14 months, bestowing a refined texture and subtle oak nuances.



# Signature Brands O/A Roodekranz Die Boskind

1.



SKU:105898		
Region	Stellenbosch and Paarl	
Classification	Wine of South Africa	
Vintage	2022	
Grapes	⅓ Merlot, Cabernet Franc, Cabernet Sauvignon	
Soil Composition	Decomposed granite and weathered shale	
Vineyard Training	Irrigated trellised vineyards	
Density/Yield	45 hl/ha	
Fermentation	Stainless steel, including maloactic	

Aging	4th passage oak barrels
Alcohol	14 %
Residual Sugar	2.7 g/l
PH	3.71 g/l
TA	5.6 g/l
Free SO2	22 mg/l
Total SO2	78 mg/l

## **TASTING NOTES**

The wine has a deep and intense ruby red colour. Classic varietal aromas of dark cherries, black and red fruits, dried herbs and a hint of dark chocolate dominate the nose. The palate is rich with firm tannins, and sultry dark fruit flavours on the dry finish.

### FOODS + MOODS

Ideal for any casual social gathering. The wine's bold structure is a perfect match for cuts of meat with equally bold textures, like beef rump, sirloin or fillet steak. It's rich flavours will align with hearty dishes like oxtail or braised lamb stew. Serve after dinner with rich and decadent chocolate or aged, hard cheeses.