



ROODEKRANTZ

Vineyard Selection

“Die Boskind” Bordeaux-styled Blend 2022



Vineyard

Grape Varieties: 50% Merlot / 40% Cabernet Sauvignon / 10% Cabernet Franc

Age of Vines: 15 - 25 years

Location: Merlot - Stellenbosch

Cabernet Franc & Cabernet Sauvignon - Paarl

Viticulture: Irrigated trellised vineyards

Soil Types: Stellenbosch - decomposed granite / Paarl - weathered shale

Vinification

Fermentation: 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 pumpovers. Malolactic fermentation took place in the same vessel. All three varietals were skilfully blended post secondary fermentation, showcasing the synergy between them.

Maturation: The wine matured in 4th fill French barriques for a span of 14 months, bestowing a refined texture and subtle oak nuances.

Total Production: 7500 bottles

Tasting Profile

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.

Food Pairing

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

Alc: 14.61% • RS: 2.7 g/L • TA: 5.81 g/L • VA: 0.59 g/L • pH: 3.71

Roodekrantz is a boutique producer that specializes in crafting artisanal, site-specific wines.

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