

Boland Cellar - Classic Selection

Cabernet Sauvignon Merlot

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 prime Paarl area with varying climatic zones at Paardeberg and Philadelphia, where grapes ripen at different times and can be carefully selected for our Classic Selection range. Granite soils provide freshness to the wine, while shale soils contribute to good fruit structure, resulting in a full mouthfeel. Minimal irrigation and monitoring of water stress levels ensure the vines remain healthy and that the flavours are concentrated in the grapes.

WINEMAKING

The grapes were harvested at approximately 24 °Balling, followed by de-stemming and cold-soaking for 24 hours. Fermentation started after selected commercial yeast was added. Alcoholic fermentation lasted 14 days, after which the wine went through malolactic fermentation in steel tanks to ensure a softening of compounds, resulting in an elegant smoothness on the palate. The more concentrated dark fruit of the Cabernet Sauvignon adds backbone and structure, while the Merlot provides ripeness and luscious red berry-fruit flavours. The combined result is a rounded, balanced blend, expressing both cultivars at their optimum. Gentle wood-maturation for about 12 months in older barrels adds complexity and elegance to this Bordeaux style blend.

TASTE AND FOOD PAIRING

This elegant Bordeaux blend shows layers of blackcurrant, cherry flavours with herbaceous hints on the nose, which follow through onto the balanced palate, finishing with hints of oak spice and savoury notes. This blend captures these two cultivars' best attributes, revealing why they are mutually perfect blending partners. Delicious with grilled or roasted red meat dishes.

ANALYSIS

Vintage 2018

Alcohol	13.24 %	pH	3.44
Total Acidity	5.9 g/L	Residual Sugar	4.3 g/L
Total Sulphites	108 mg/L		

