



FOUNDERS' SERIES

2018 The Boswell Syrah

STORY.....

The award-winning Boswell is part of our Founder's Series. Each of these wines is hand-crafted to the highest standards and available in limited quantities.

The Boswell Syrah is a tribute to our mother's maiden name and honours the values Rosemary (Boswell) Stewart instilled in our family business.

WINEMAKING.....

100% hand-harvested Syrah was picked October 2018 from the estate and destemmed directly into the tank. It was then cold soaked for 5 days to extract colour and structure; and fermented for two weeks with daily punchdowns. The free run was racked after 21 days into new and one-year-old 350L French oak barrels to mature for 19 months.

TASTING NOTES.....

The nose on this wine opens with classic Syrah notes of bramble, white and black pepper and violet, developing into blueberry, cherry and forest floor. On the palate this wine has a round medium to full body entry with a rich texture, medium-grain balanced tannins and a long finish.

PERFECT PAIRINGS.....

This decadent and spicy Syrah matches up with grilled or braised game meats such as lamb, venison and wild boar. Try it with slow roasted barbecue pork or beef rib with spicy marinades, or with your favourite charcuterie meats, sharp cheddars, blue-veined cheeses and olives. Vegetarian option: brined and grilled eggplant. Decant the wine for an hour or two to enhance your enjoyment.

TECHNICAL NOTES

Alc. by volume: 14.5%

Total acidity: 6 g/l

Residual sugar: 0.25 g/l

pH: 3.74

SKU code: 585745

UPC code: 778856119060

Date bottled: September 2020

CELLARING NOTES: Enjoy now and through 2035

