

Boland No 1 Reserve Cabernet Sauvignon 2000

Citadelles du Vin, France - Prestige Trophy

This wine shows a deep, intense ruby red colour with typical blackcurrant and plum flavours and also shows well-integrated wood flavours. This full-bodied wine is well balanced and complex in structure and flavour and also shows undertones of cigar box flavours and a hint of mint and some nuts. This soft, full bodied wine with its strong lingering aftertaste that will stay with you long after the last sip.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 1.75 g/l pH : 3.95 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle

Citadelles du Vin 2005, France - Prestige Trophy

in the vineyard : Origin of the Grapes

This is certainly the oldest and most widely planted variety in South Africa. The grapes selected for this wine come from the cooler parts of the traditional Paarl region where the Atlantic Ocean has cooling influence. This is a single vineyard wine produced from grapes off 10 year old bushvines, planted 100m above sea level in deep yellowish brown gravelly soils.

Viticulture

This vineyard flourishes on a rich duplex loam topsoil with a gravelly clay bottom soil. Vines were carefully spur pruned and manipulated by specialized canopy management techniques to utilize the African sun optimally to produce berry like fruity flavours and soft tannins at a yield of 6 tonnes per hectare. This vineyard receives only three irrigations in total per year of which one is post harvest. Grapes are thinned to ripen as evenly as possible for best possible results.

about the harvest: Grapes were carefully handpicked in the cool first week of March at optimum flavour and tannin ripeness. These grapes create a dark, ruby red, full-bodied wine with an intense blackcurrant bouquet.

in the cellar : Grapes were de-stemmed, crushed and cold macerated for \pm four days at 10 $^{\circ}$ C before the start of alcoholic fermentation. The natural grape flavours were harnessed through a process of natural fermentation, rather than adding yeast to the crushed grapes. Fermentation took place between 16 $^{\circ}$ C and 25 $^{\circ}$ C to contain the fruity flavours.

To cool down the skin cap and get optimal extraction of fruity flavours and colour from the skins, regular pump-overs and macro-oxidation was administered and extended maceration after fermentation was allowed. The wine underwent 100% Malo-Lactic fermentation in new oak barrels (60% American oak and 40% French oak) in which it was matured for a further twenty four months.

