

Boland No 1 Reserve Shiraz 2002

Veritas 2006 - Bronze

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Swiss International Air Lines Award - Gold

Concours Mondial de Bruxelles 2005 - Gold

Veritas Awards 2005 - Bronze

Mundus Vini, Germany 2005 - Double Gold

This is a wine with a rich, intense purple colour and is full-bodied with spicy, smoky and some floral aromas. This wine shows something different that proves the adaptability in different terroirs and the diversity of this variety in different vintages. The wood and fruit flavours are well integrated and on the palate the soft firm tannins of this wine caresses your tongue to compliment the lingering vanilla aftertaste.

variety : Shiraz | 100% Shiraz

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 15.82 % vol rs : 2.3 g/l pH : 3.46 ta : 6.6 g/l

type : Red style : Dry wooded

pack : Bottle

Veritas 2006 - Bronze

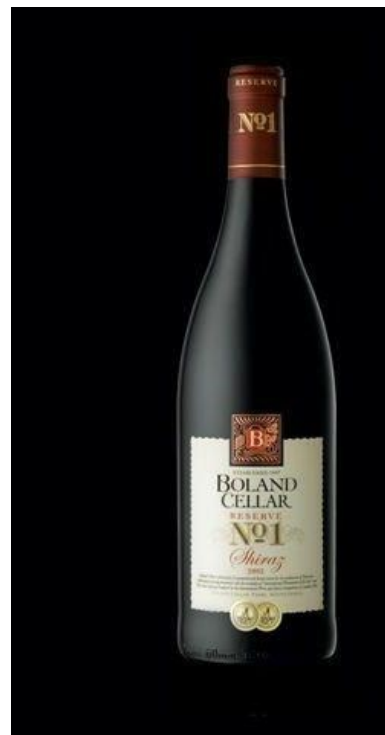
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in the vineyard : Origin of the grapes

The grapes used for this well balanced wine originate from a single 9 year old vineyard planted 135m above sea level at the foothills of the cool sea breeze influenced slopes of the Paardeberg mountain range.

Viticulture

The soils range from deep well drained and well aerated shale soil that allows roots to penetrate deep for optimal nutrition and moisture to yellowish brown duplex soil with a mix of gravel and clay in the bottom layer that preserves moisture. The younger vineyard receives three irrigations per year and the older vineyard is irrigated as required. In both vineyards vines are trellised on a 5-wire Extended Perold system with movable wires and are carefully spur pruned and manipulated by specialized canopy management techniques to make optimal use of the abundant sunlight. Grapes are thinned to ripen as evenly as possible for best results and yields \pm 8 tonnes to the hectare.

about the harvest: The grapes were carefully handpicked in the cool second week of March at optimum flavour and tannin ripeness. These grapes create a dark, ruby red, full-bodied wine with plum and spicy flavours.

in the cellar : Grapes were de-stemmed, crushed and cold macerated for \pm two 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 by 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 (100% American oak) in which it was further matured for twenty two months.