

Boschendal Shiraz 1996

Dark mulberry in colour, this wine has a nose of berry fruit, pepper and hints of vanilla from the oak maturation. The palate shows a complex, layered structure, with well-integrated wood and mature tannins. An excellent complement to roast fillet, lamb and gammon.

variety : Shiraz | 100% Shiraz
winery : Boschendal Estate
winemaker : Ronell Wiid
wine of origin : Coastal
analysis : alc : 12.59 % vol rs : 1.9 g/l pH : 3.8 ta : 5.6 g/l
type : Red
pack : Bottle closure : Cork



ageing : 5 years

in the cellar : The must took seven days to ferment to full dryness, followed by further maceration of thirteen days before pressing. 95% of the wine underwent malolactic fermentation in stainless steel tanks and the balance in French oak barrels. The wine was matured in oak for one year.

Boschendal Estate

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