

## 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

Franschhoek

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[www.boschendalwines.com](http://www.boschendalwines.com)