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Boschendal The Pavillion Shiraz Rosé 2006

The Shiraz naturally imparts a lovely light salmon colour to the wine. On the nose the wine displays light summer fruits, including strawberry, citrus peel, and tamarind. This versatile off-dry wine has delicious, elegant flavours and is ready to drink now.

It will complement most meals, especially prawns, calamari and paella.



variety : Shiraz | Shiraz
winery : Boschendal Estate
winemaker : James Farquharson
wine of origin : Coastal
analysis : **alc :** 13.0 % vol **rs :** 6.1 g/l **pH :** 2.90 **ta :** 7.0 g/l **va :** 0.51 g/l **fso2 :** 48 mg/l
type : Rose **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : 100% Shiraz, the grapes originating in a single vineyard of twelve years age planted in a gravely soil on the foot-slopes of Simonsberg.

The vineyard was pruned to two-bud spurs during July to August. Shoots were removed leaving only two to three per hand-spaced spur. Shortly after veraison, which took place from the beginning of January to February, uneven bunches were removed for better flavour concentration in the berries.

about the harvest: 100% of the grapes were hand-picked during the early morning to retain freshness. 2006 promises to be a very good vintage, with ample winter rainfall allowing extended ripening and resultant intense, lingering fruit flavours.

in the cellar : After crushing, a maximum of two hoursâ€™ cold soak was allowed to achieve the characteristic light salmon, RosÃ© colour. Made from the free-run juice of the beautiful black Shiraz variety, this white wine is cool-fermented to achieve delightful, fresh flavours

Boschendal Estate

Franschhoek
021 001 3150
www.boschendalwines.com