

## 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 gravelly 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, Ros  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

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