

Boschendal Grand Reserve 2003

This lively, bright, garnet-coloured wine has a complex nose of layered ripe berry fruit, violets, pencil shavings and undertones of cigar box, spice and roast hazelnuts. The mouth filling palate is generous, harmonious and seamless, bursting with ripe, well integrated tannins, rich red fruits and cocoa, which linger on the aftertaste.

It is a classic wine and an ideal complement to rare roast beef or leg of lamb.

variety : Cabernet Franc | 70% Cabernet Franc, 10% Malbec, 10% Shiraz, 10% Cabernet Sauvignon

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.52 % vol rs : 2.29 g/l pH : 3.34 ta : 6.37 g/l so2 : 80 mg/l fso2 : 21 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

2007 Concours Mondial de Bruxelles â€” Silver Medal

in the vineyard : A blend of 70% Cabernet franc, 10 % Cabernet Sauvignon, 10% Shiraz and 10% Malbec. All the Cabernet franc grapes for this wine were harvested from a single block situated on the north-facing slopes of the Groot Drakenstein mountain range. The Shiraz, Cab and Malbec were harvested from three east and north-east facing vineyard blocks situated in the Simonsberg range and the Faure region. Soils vary from decomposed granite, to stony clay soils, to rich, dark, alluvial soils.

Spur pruning and the removal of unnecessary shoots left only the two to three best-developed shoots per spur. Four weeks before harvest, leaves were removed between bunches within the canopy, taking care that no grapes were exposed to direct sunlight in the process. This resulted in improved aeration in the bunch zone, ensuring the retention of flavours in the berries.

about the harvest: The 2003 vintage was marked by plentiful winter rainfall and long warm summer days ensuring perfect growth and ripening, allowing for wines of great depth and complexity. All the grapes were carefully hand-picked to prevent damage to the fruit.

in the cellar : Picked at 24 Â° balling, the Cabernet Franc and Cabernet Sauvignon grapes were fermented at 28 - 30 Â°C, and macerated for three weeks to enhance the structure of the wine by softening the tannins. The Malbec and Shiraz were picked at 23Â° balling, fermented at 30 - 32 Â°C, and macerated for 10 days before pressing. 50 % of the wine was matured for 12 months in new French oak and 50 % in 2nd-fill barrels and was racked twice during this period. The varieties were matured separately for 19 months, then blended three months prior to bottling and allowed a final â€œpolishing maturationâ€ for a further three months. This wine was filtered very lightly, and therefore may deposit a little sediment with time.



Boschendal Estate

Franschhoek

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