

Boschendal 1685 Reserve Collection Cabernet Sauvignon 2003

This classic Cabernet Sauvignon has layers of cassis, red fruits, pungent aromas of fresh herbs and hints of spice on the nose. It has a fine, dense tannic structure which supports the succulent fruit on the palate. The wine has good balance, concentration and finesse and will improve with time in the bottle. This is a fine tribute to Boschendal's vision of producing wines that are classic, elegant and unique.

variety : Cabernet Sauvignon | 88% Cabernet Sauvignon, 8% Merlot, 4% Malbec

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin :

analysis : alc : 14.7 % vol rs : 2.1 g/l pH : 3.3 ta : 6.2 g/l va : 0.51 g/l so2 : 59 mg/l fso2 : 29 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : 88% Cabernet Sauvignon, 8% Merlot and 4% Malbec from vineyards in the Dwaars River valley which Boschendal straddles, with an average yield of 4 tonnes per hectare. Each of these vineyards was selected for its unique characteristics that it imparts on the wine.

Spur-pruning started in mid-July, followed by shoot-thinning in mid-October leaving an average of two to three shoots per spur. This was repeated in early December, when additional poor shoots were removed. Careful tipping of shoots started at the end of January to ensure the concentration of nutrients in the berries. Small, uneven bunches were removed two weeks prior to harvesting.

about the harvest: Picked at 25° balling. These grapes were picked at the end March 2003 and hand-picked into small containers to minimise damage during transport to the cellar.

in the cellar : The grapes were crushed and then fermented at 28 °C and macerated for twenty-eight days on the skins before being gently pressed. After malolactic fermentation, 30% of the wine was matured for 16 months in new French oak and the balance in 2nd- fill barrels. A long maturation period and late ripening characterized the 2003 vintage, allowing for wines of great depth and complexity.



Boschendal Estate

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