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Boschendal 1685 Shiraz 2006



Dark mulberry in colour, this youthful wine is a true South African Shiraz and has luxurious fruit with aromas of cassis, blackberry, pepper and liquorice. It is elegant and complex, with well-integrated wood and soft tannins on the palate. With its excellent maturation potential, it will reward cellaring.

It is an excellent complement to rich sauces, roast lamb and other grilled meats.

variety : Shiraz | 100% Shiraz
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : **alc :** 14.29 % vol **rs :** 2.58 g/l **pH :** 3.57 **ta :** 5.59 g/l **fso2 :** 37 mg/l
type : Red **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

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ageing : With its excellent maturation potential, it will reward cellaring.

in the vineyard : 100% Shiraz from well established vineyards on Boschendal and Stellenbosch, planted on stony, well-drained granitic soils with a cool Easterly aspect. Yield was 7 tons per hectare.

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

about the harvest:
2006 was a great vintage for red wines with warm days and cool nights ensuring perfect ripening conditions. Bunches were hand-picked and all leaves removed before crushing. Grapes were transported to the cellar in small bins to maintain the integrity of the fruit.

in the cellar :
The must took seven days to ferment to full dryness at around 28Â°C before being pressed.50% of the wine underwent malolactic fermentation in oak hogsheads, the balance in Stainless Steel tanks. Only about 20% of the wine was matured in new 300 litre hogsheads with the majority being matured in 2nd and 3rd fill hogsheads. Total maturation time was 12 months. The wine was gently filtered before being bottled in September 2007.

Boschendal Estate

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