

Boschendal Shiraz Reserve 2006

With a dense and intense ruby colour, this classic wine is reminiscent of those from the Northern Rhone Valley. It has complex aromas of black fruits, cassis, sage, violets, roasted meat and the palate is elegant and powerful, with well-integrated oak and supple well structured tannins which beautifully support the succulent fruit on the palate.

This great Shiraz is an ideal complement for dishes like roast venison with cranberries or lamb with mint sauce.

variety : Shiraz | 100% Shiraz

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.4 % vol rs : 2.8 g/l pH : 3.65 ta : 5.81 g/l va : 0.58 g/l so2 : 98 mg/l fso2 : 32 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : This wine has excellent maturation potential and will reward cellaring.

in the vineyard : This wine is a blend from three different vineyards. The yield was low, at just 6-7 t/ha 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 year for the cultivation of full bodied red wines. Good winter rainfall, cool nights and warm days during ripening ensured the development of a powerful structure and complex flavours in the Shiraz. Bunches were hand-picked and all leaves removed before crushing.

in the cellar : The must took seven days to ferment to full dryness, followed by a further maceration of thirteen days on the skins before pressing. 100% of the wine under-went malolactic fermentation in French oak barrels. The wine was matured in 32% new oak and the balance in 2nd and 3rd fill 300 litre French oak hogsheads for 24 months.



Boschendal Estate

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