

Boschendal The Pavillion Shiraz Rosé 2007

The Pinot Noir and 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 : Merlot | 32% Merlot, 23% Cabernet Sauvignon, 21.5% Shiraz, 16.5^ Ruby Cabernet, 7% Pinot Noir

winery : Boschendal Estate

winemaker : James Farquharson

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 6.0 g/l pH : 3.31 ta : 6.1 g/l fso2 : 43 mg/l

type : Rose **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : 32% Merlot, 23% Cabernet Sauvignon, 21.5% Shiraz, 16.5 Ruby Cabernet, 7% Pinot Noir, the grapes originating in vineyards in varying age of ten and twenty years. Most planted in a variety of soil tyoes ranging from stony and alluvial to clay-rich.

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: Almost 55% of the grapes were hand-picked during the day, with the rest of the grapes picked during the cool of night to ensure maximum retention of the fine fruit flavours.

in the cellar : After crushing, a maximum of two hours' cold soak was allowed to achieve the characteristic light salmon, Rosé colour. Made from the free-run juice of the beautiful black Shiraz variety, this white wine is cool-fermented to achieve delightful, fresh flavours and to maintain their braicing freshness.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com