

Boschendal Cecil John Reserve Shiraz 2004

This 2004 Cecil John Reserve is a unique wine. It has brilliant, bright and deep ruby colour. Aromas of red cherry, rosemary, caramel and warm spices serve to accentuate the delicious palate, which is very elegant, with great length and supple softness.

This is a wine to be enjoyed with a good friend, quiet reflection and perfectly prepared rare rack of lamb.

variety : Shiraz | 100% Shiraz

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.7 % vol rs : 3.9 g/l pH : 3.68 ta : 5.5 g/l va : 0.67 g/l so2 : 130 mg/l fso2 : 35 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : 100% Shiraz from 12 year old vineyard on stony, well-drained granitic soils cool Easterly aspect. Yield was 6.5 tons per hectare.

Spur pruning began in mid-July, followed by shoot thinning in mid-October, which left an average of two or 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: 2004 was a fine vintage for red wines, with warm days and cool nights ensuring perfect ripening conditions. Bunches were hand-picked and all leaves removed before transported to the cellar in 10 kg lug boxes to avoid damaging the fruit.

in the cellar : Each bunch was de-stemmed by hand and the individual berries put into an open barrel. After three days of carbonic maceration the grape were trampled by foot and allowed to ferment spontaneously, followed by a further maceration of seven days before pressing. All of the wine underwent malolactic fermentation in 2nd and 3rd fill oak hogshead and was then matured for 27 months. This wine has not been fined and only roughly filtered.



Boschendal Estate

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