

## Boschendal Favourites Lanoy Cabernet Sauvignon/Merlot 2005

The wine has a complex nose with rich red and black fruits, rosemary, spice and cigar-box flavours. It has a full texture and firm well integrated tannins supporting a lingering palate.

An ideal choice for a rare roast fillet, roast lamb, casseroles and hard cheeses.

**variety :** Cabernet Sauvignon | 53% Cabernet Sauvignon, 39% Merlot and 8% Cabernet Franc

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol   rs : 4.0 g/l   pH : 3.58   ta : 6.08 g/l   so2 : 152 mg/l   fso2 : 42 mg/l

**type :** Red   **wooded**

**pack :** Bottle   **closure :** Cork

**in the vineyard :** Early in the growing season excess shoots were removed, leaving only two or three shoots per spur. After bunch set, when the grapes were pea-sized, further small shoots were removed. Remaining shoots were pinched to remove the apical tip in December, balancing the vine's growth. Two to three weeks before harvest.

**about the harvest:** 2005 was a great red wine vintage. long dry, warm days and cool nights ensured excellent ripening. The grapes were hand-picked into bins, to keep them in perfect condition during their journey to the cellar.

**in the cellar :** Fermentation and length of post-fermentation maceration varied according to variety: The Cabernet fermented at 28°C - 30°C with 7 days skin contact; and the Merlot and Cabernet Franc at 28°C with an average of 10 days. All fermentations were carried out using the remontage (pump-over) method for colour extraction. 15% of the wine was matured in new French oak and the balance in 2nd- and 3rd-fill barrels for one year. The wine was bottled after a sample filtration.



### Boschendal Estate

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