

Boland No 1 Reserve Cabernet Sauvignon 2005

The No 1 Reserve range of wines is the pinnacle of Boland Cellar teamwork between the grape producer, viticulturist, winemaker and the market and is the product of carefully chosen grapes and wine from vineyards that have a proven history of excellence.

This wine shows a deep, intense ruby red colour with typical blackcurrant and plum flavours and also shows well-integrated wood flavours. This full-bodied wine is well balanced and complex in structure and flavour and also shows undertones of cigar box flavours and a hint of mint and some nuts. This soft, full bodied wine with its strong lingering aftertaste that will stay with you long after the last sip.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis :

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

2008

Concours Mondial de Bruxelles: Boland Cabernet Sauvignon No. 1 Reserve 2005 â€" Gold Medal

Concours Mondial de Bruxelles: Boland Cabernet Sauvignon No. 1 Reserve 2002 â€" Silver Medal

2006

SAA on board listing: Boland Cabernet Sauvignon No. 1 Reserve 2003 - First Class

Monde Selection - Bruxelles: Boland Cabernet Sauvignon No. 1 Reserve 2003 - Gold

Swiss Air Lines International Wine Awards: Boland Cabernet Sauvignon No. 1 Reserve 2003 - Gold

Mundus Vini Great International Wine Awards: Boland Cabernet Sauvignon No. 1 Reserve - Gold

2005

Veritas Awards: Boland Cabernet Sauvignon No.1 Reserve 2003 - Double Gold

Les Citadelles du Vin - France: Boland Cabernet Sauvignon No. 1 Reserve 2002 - Trophy Prestige

Challenge International du Vin - France: Boland Cabernet Sauvignon No. 1 Reserve 2002 - Gold

2004

Veritas Awards: Boland Cabernet Sauvignon No. 1 Reserve 2002 - Double Gold

in the vineyard : Origin of the Grapes

This is certainly the oldest and most widely planted variety in South Africa. The grapes selected for this wine come from the cooler parts of the traditional Paarl region where the Atlantic Ocean has cooling influence. This is a single vineyard wine produced from grapes off 10 year old bushvines, planted 100m above sea level in deep yellowish brown gravelly soils.

Viticulture

This vineyard flourishes on a rich duplex loam topsoil with a gravelly clay bottom soil. Vines were carefully spur pruned and manipulated by specialized canopy management techniques to utilize the African sun optimally to produce berry like fruity flavours and soft tannins at a yield of 6 tonnes per hectare. This vineyard receives only three irrigations in total per year of which one is post harvest. Grapes are thinned to ripen as evenly as possible for best possible results.

about the harvest: Grapes were carefully handpicked in the cool first week of March at optimum flavour and tannin ripeness. These grapes create a dark, ruby red, full-bodied wine with an intense blackcurrant bouquet.

in the cellar : Grapes were de-stemmed, crushed and cold macerated for 4 days at 10Â° C before the start of alcoholic fermentation. The natural grape flavours were harnessed through a process of natural fermentation, rather than adding yeast to the crushed grapes. Fermentation took place between 16Â° and 25Â° C to contain the

fruity flavours. To cool down the skin cap and get optimal extraction of fruity flavours and colour from the skins, regular pump-overs and macro-oxidation were administered and extended maceration after fermentation was allowed. The wine underwent 100% malolactic fermentation in new oak barrels (60% American oak and 40% French oak) in which it was matured for a further 24 months.