

Boland No 1 Reserve Shiraz 2006

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 selected grapes and wine from vineyards that have a proven history of excellence.

This is a wine with a rich, intense purple colour and is full-bodied with spicy, smoky and some floral aromas. This wine shows something different that proves the adaptability in different terroirs and the diversity of this variety in different vintages. The wood and fruit flavours are well integrated and on the palate the soft firm tannins of this wine caresses your tongue to compliment the lingering vanilla aftertaste.

variety : Shiraz | 100% Shiraz

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis :

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

pack : Bottle **closure :** Cork

2007

Concours Mondial de Bruxelles: Boland Shiraz No. 1 Reserve 2005 - Gold

Selections Mondiales des Vins Canada: Boland Shiraz No. 1 Reserve 2002 - Gold

Santam/Paarl Shiraz Challenge: Boland Shiraz No. 1 Reserve 2005 - Competition & Consumer Winner

2006

Monde Selection Bruxelles: Boland Shiraz No. 1 Reserve 2002 - Gold

Swiss Air Lines International Wine Awards: Boland Shiraz No. 1 Reserve 2002 - Gold

2003

Mundus Vini International Weinakademie, Germany: Boland Shiraz No. 1 Reserve 2002 - Double Gold, Best Overseas Red Wine

Concours Mondial de Bruxelles: Boland Shiraz No. 1 Reserve 2002 - Gold

2001

International Wine and Spirit Competition, London, UK: Chris Hancock Trophy - Best Shiraz: Boland Kelder Shiraz 1998 - Gold

in the vineyard : Origin of the grapes

This rich, complex variety is especially suited for the Mediterranean climate of the Paarl area and its shale and duplex soil types. This well-balanced wine originates from two vineyards from the foothills of the Paardeberg. The vineyards range from 9 to 13 years of age and are planted 110 to 150 m above sea level.

Viticulture

The soils range from deep well drained and well aerated shale soil that allows roots to penetrate deep for optimal nutrition and moisture to yellowish brown duplex soil with a mix of gravel and clay in the bottom layer that preserves moisture. The younger vineyard receives three irrigations per year and the older vineyard is irrigated as required. In both vineyards vines are trellised on a 5-wire Extended Perold system with movable wires and are carefully spur pruned and manipulated by specialized canopy management techniques to make optimal use of the abundant sunlight. Grapes are thinned to ripen as evenly as possible for best results and yields 8 to 10 tonnes to the hectare.

about the harvest: The grapes were carefully handpicked in the cool second week of March at optimum flavour and tannin ripeness. These grapes create a dark, ruby red, full-bodied wine with plum and spicy flavours.

in the cellar : Grapes were de-stemmed, crushed and cold macerated for 2 days at 10°C before the start of alcoholic fermentation. The natural grape flavours were

harnessed through a process of natural fermentation, rather than by adding yeast to the crushed grapes. Fermentation took place between 16°C and 25°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 (100% American oak) in which it was further matured for 22 months.