

Boekenhoutskloof Syrah 2006

This wine is complex with layers of delicate violet and clove spices with ground pepper undertones on the nose. The palate is savoury with an interesting fennel / liquorice flavour and a lasting finish. Big structure and generous texture promise a long future for this wine. It has both elegance and power.

variety : Shiraz | 100% Shiraz

winery : Boekenhoutskloof Winery

winemaker : Marc Kent

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 2.7 g/l pH : 3.77 ta : 5.9 g/l va : 0.68 g/l

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

pack : Bottle **closure :** Cork

in the cellar : The fifth vintage from a selected Wellington vineyard. 2001 was a very good vintage, a moderate February resulting in fruit with delicate flavours and wonderfully ripe tannins. Only partial destemming was allowed as a small amount of carbonic maceration was introduced. As normal the must was fermented using wild / natural yeasts exclusively. The fermentation temperatures ranged from 26-34°C with regular pump overs and punch downs in large open top wooden cuvee. As the alcoholic fermentation was slightly longer than three weeks no post fermentation maceration was allowed. After pressing, the free run went into second and third fill casks where malolactic was completed naturally. An egg white fining after 18 months was followed by a racking and the wine was returned to casks for a further 9 months. After 27 months the wine was again fined and racked, assembled and bottled without filtration or cold stabilization.

