

## Boschendal 1685 Shiraz / Cabernet Sauvignon 2007

Intensely red in colour with hues of garnet, this wine is a Shiraz Cabernet Sauvignon true to its proud heritage as a Boschendal stalwart. The wine displays the finest characteristics from both its parents, combining the plush red fruit and evocative spice from the Shiraz with the big-boned structure and well-rounded finish of a top class Cabernet Sauvignon. Ready to be drunk at the moment this wine will certainly age well for a couple of years, having the potential to develop into modern classic.

It is an excellent complement to a succulent braai (barbeque) of Karoo lamb or a fine steak, yet elegant enough to accompany lighter dishes such as pastas.

**variety :** Shiraz | 64% Shiraz, 25% Cabernet Sauvignon, 11% Cabernet Franc

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Coastal

**analysis :** alc : 14.4 % vol   rs : 4.2 g/l   ta : 5.92 g/l   fso2 : 39 mg/l

**type :** Red   **wooded**

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

**ageing :** With its excellent maturation potential, it will reward cellaring.

**in the vineyard :** 64% Shiraz, mostly from chosen vineyards with various soils and aspects in the region of Stellenbosch. 25% Cabernet Sauvignon from vineyards in the cool, coastal Faure region and from Boschendal's vineyards in the Simonsberg Paarl area, as well as hand picked vineyards in Stellenbosch and the Agter - Paarl.

Cabernet Franc makes up the balance. Spur pruning began in mid-July, followed by shoot thinning in mid-October, which left an average of two to 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:** The 2007 vintage was a year filled with luscious ripeness and almost ideal ripening conditions for the Boschendal's vineyards. Temperatures during the ripening season were conducive to even ripening resulting in wines with great concentration and elegant tannin structures. Grapes were hand-picked, ensuring only chosen, healthy bunches were delivered to the cellar for crushing.

**in the cellar :** Fermenting at 28°C, the must took between seven and ten days to ferment to full dryness before being pressed. 50% of the wine underwent malolactic fermentation in oak hogsheads, the balance in Stainless Steel tanks. Only about 20% of the wine was matured in new 300 litre hogsheads with the majority being matured in 2nd and 3rd fill hogsheads. Total maturation time was 12 months, after which the wines were blended. The final blend was gently filtered before being bottled.



### Boschendal Estate

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