

## Boschendal Favourites Lanoy Cabernet Sauvignon / Merlot 2008

The wine shows a classical nose, with a perfect harmony between the darker more opulent fruit from the Cabernet and the fresh red displaying from the Merlot. The palate is well balanced and filled with a round tannin, fruit flavours on show range from cassis and mulberry to fresh red cherries, with a good complexity originating in the secondary flavours that include brown woodspice and hints of toastiness.

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

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon 40% Merlot

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :** Coastal

**analysis :** alc : 14.38 % vol   rs : 4.0 g/l   pH : 3.59   ta : 5.57 g/l   so<sub>2</sub> : 129 mg/l   fso<sub>2</sub> : 41 mg/l

**type :** Red   **wooded**

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

**in the vineyard :** A blend of 60% Cabernet Sauvignon and 40% Merlot from diverse top quality vineyards in the coastal region. 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:** 2008 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 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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