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Boschendal Cecil John Reserve Shiraz 2006

Deep rich in colour, this heady texture wine is reminiscent of those from the Southern Rhône Valley and has concentrated aromas of sage, pepper, blackberries and licquorice. It is elegant and complex, with well-integrated oak and soft tannins supporting gorgeous fruit and spice on the palate. With excellent maturation potential, it will reward several years of cellaring.

It is an excellent complement to roast lamb with mint sauce or venison a la chasseur. It is the best bottle of wine in your cellar.

variety : Shiraz | 100% Shiraz
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : **alc :** 15.5 % vol **rs :** 2.8 g/l **pH :** 3.54 **ta :** 6.0 g/l **fso2 :** 52 mg/l
type : Red **wooded**
pack : Bottle **closure :** Cork

in the vineyard : 100% Shiraz from 12 year old vineyard on stony, well-drained granitic soils cool Easterly aspect. Yield was 4.5 tons per hectare.

Spur pruning began in mid-July, followed by shoot thinning in mid-October, which left an average of two or three shoorts 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.

in the cellar : The must took 8 days to ferment to full dryness, followed by a further maceration of seven days before pressing. All of the wine underwent malolactic fermentation in 2nd and 3rd fill oak hogshead and was then matured for 27 months. This wine has not been fined and only roughly filtered.

Boschendal Estate

Franschhoek

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