

Boschendal Lanoy 1998

The Lanoy shows excellent concentration of colour and structure in a well-integrated wine that will reward ageing. The good depth of fruit flavours, with multi-layered peppery spice dominating the brambleberry fruit, makes this an ideal choice for rare roast fillet, roast lamb, casseroles and hard cheeses.

variety : Merlot | 60% Merlot, 15% Cabernet Sauvignon, 15% Shiraz, 10% Cabernet Franc

winery : Boschendal Estate

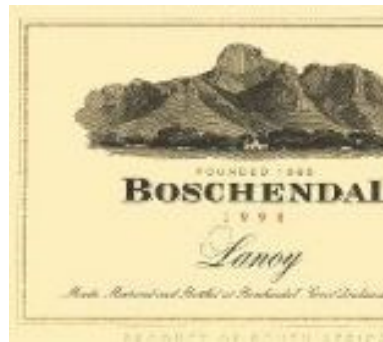
winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 2.2 g/l pH : 3.66 ta : 6.4 g/l

type : Red

pack : Bottle **closure :** Cork



in the vineyard : A blend of 60% Merlot, 22% Cabernet Sauvignon, 15% Shiraz and 3% Cabernet Franc, with the Merlot and some of the Shiraz from new clone, virus-free material. For unique characteristics and enhanced varietal character, the Merlot was sourced from three vineyard sites on the farm; the Cabernet originated from two vineyards planted in 1980 and 1990; and the Shiraz also from two vineyards, the older planted in 1980.

Vineyard Management

Early in the growing season 30-40 cm shoots were removed, leaving only two - three 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, thus, restricting the vines growth. Two - three weeks before harvest, small bunches with uneven colour were removed. This practice allows nutrients and sugar to accumulate in the remaining grapes and ensures intense colour and flavour in the wine.

about the harvest: The grapes were hand-picked into bins to ensure as little as possible pressure, 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 Merlot fermented at 25Â°C - 28Â°C with an average of 10 days on the skins; Cabernet at 28Â°C - 30Â°C, with 14 days skin contact, and Shiraz at 28Â°C with an average of 12 days. All fermentations were carried out using the remontage (pump-over) method for colour extraction. Some 25% of the wine was matured in new French oak and the balance in 2nd- and 3rd-fill barrels for one year.

Boschendal Estate

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