

## Boschendal Shiraz 1998

Dark mulberry in colour, this youthful wine, reminiscent of those from the Rhone Valley, has an aroma of crushed black peppercorn with underlying berry fruit. It is elegant and complex, with well-integrated wood and soft tannins on the palate. An excellent complement to roast fillet, lamb and gammon.

**variety** : Shiraz | 100% Shiraz

**winery** : Boschendal Estate

**winemaker** : JC Bekker

**wine of origin** : Coastal

**analysis** : **alc** : 13.96 % vol **rs** : 2.3 g/l **pH** : 3.75 **ta** : 6.4 g/l

**type** : Red

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

Michelangelo International Wine Award 2002 - Gold



**in the vineyard** : 100% Shiraz from a six-year-old vineyard on stony, well drained soils.

### Vineyard Management

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 nutrient in the berries. Small uneven bunches were removed two weeks prior to harvesting.

**about the harvest**: Bunches were hand-picked and all the leaves were removed before crushing. Yield is 4.5 tons per hectare.

**in the cellar** : The must took seven days to ferment to full dryness, followed by a further maceration of thirteen days before pressing. 95% of the wine underwent malolactic fermentation in stainless steel tanks and the balance in French oak barrels. The wine was matured in oak for one year.

## Boschendal Estate

Franschhoek

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