

Boschendal Grand Reserve 2007

The nose shows an enticing combination of classical Cabernet Sauvignon flavours; cherries and mulberries together with good support from the oak derived flavours. The palate is filled with round and juicy tannins, a condensed and layered mid to end palate stays focused throughout. Dark chocolate, tobacco and a touch of red fruit dominates the aftertaste.

All of this wine that is perfect companion to a serious steak, or a slow cooked leg of lamb.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.6 % vol rs : 3.2 g/l pH : 3.66 ta : 6.02 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Perfect to enjoy on its own, now or for a couple of years to come.

in the vineyard : This wine is 100% Cabernet Sauvignon. The grapes are from a single vineyard in the Faure area of Stellenbosch. The vines are between 20-23 years old, and planted in a moderately deep soil, consisting of decomposed granite.

Precise vineyard management over many years has delivered a vineyard with excellent balance, further to this the summer practices ensure that the grapes ripen in the most optimal conditions.

about the harvest: The 2007 vintage produce wines filled with concentration and good structure. The Cabernet grapes for this wine ripened during third week of March, reaching sugar levels around 25 Balling.

in the cellar : picked at 24-24° B, the Cabernet Sauvignon grapes were fermented at 28-30° C, and left on the skins for 10 days after alcoholic fermentation in an attempt to extract a finer tannin. The wine then went into barrel (300 litre French oak barrels) where it stayed for the following 19 Months. The barrels were topped on occasion but never raked. After the final assembly of the blend the wine was readied for bottling that took place in April of 2009.



Boschendal Estate

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