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Boschendal 1685 Shiraz / Cabernet Sauvignon 2008

Deep red colour with a vright purple rim, this youthful Shiraz Cabernet Sauvignon carries the colour through onto the nose with lovely red fruit and shiraz spice supported by the hints of bell pepper and cedar wood from the Cabernet Sauginon. The Palate id filled with juicy tannin, just soft and round enough to show perfect balance between the nore feminine Shiraz and the masculine Cabernet. Flavours develop from succlent red fruit and mixed berries to an almost speced meatiness and just the lightest touch of mint, with a reassuring tannin backbone, decidedly friendly and inviting though.

It is a superd compliment to civilised converstion, juicy rack of lamb, perfectly grilled steak or a hearty curry dish.

variety : Shiraz | 65% Shiraz, 33% Cabernet Sauvignon, 2% Cabernet Franc
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : **alc :** 14.37 % vol **rs :** 3.8 g/l **pH :** 3.52 **ta :** 6.01 g/l **fso2 :** 44 mg/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

ageing : Can be consumed at this moment but with 2-4 years of cellaring will richly reward your patience.

in the vineyard : 65% Shiraz, mostly from chosen vineyards with various soils and aspects in the region of Stellenbosch. 33% Cabernet Sauvignon from vineyards in the cool, coastal Faure region and from Boschendal's vineyards in the Simonsberg Paarl area, as well as hand picked vineyards in Stellenbosch and the Agter - Paarl. Cabernet Franc makes up the balance,2%.

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

about the harvest: The 2008 season peaked in the week of 17-21 March. with various areas achieving ripeness at more or less the same period. This was a bit later than normal, but ripening was quite even and the grapes arrived at the cellar in very healthy conditions. Sugar levels typically were between 25-26.5° B.

in the cellar : Fermenting at 28° C, the must took between 7-12 days to finish. Using a combination of closed pumpovers, pumpovers with the air and cap break up with compressed air to try and extract as much as possible of the colour and friendly tannin through a relative soft approach. After the ferment wines were typically tannin through a relative soft approach. After the ferment wines were typically left on the skins 5-10 days before being pressed. Aging in 1st to 4th fill 300 litre barrels for 12-14 months.

Boschendal Estate

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