

Boschendal The Pavillion Shiraz Rosé 2008

The Shiraz grape lends itself perfectly for making of great rose wines. The nose showing fresh red summer fruit combined with a hint of tropical flavours. The palate is balanced and refreshing with a touch of tannin firmness that's makes this such a versatile wine, the perfect companion to a wide array of foods.

Enjoy on its own (on your own, if needs be), or with a packed picnic and some fun loving friends.

variety : Shiraz | 100% Shiraz

winery : Boschendal Estate

winemaker : James Farquharson

wine of origin : Coastal

analysis : alc : 13.27 % vol rs : 5.8 g/l pH : 3.44 ta : 5.76 g/l va : 0.22 g/l fso2 : 38 mg/l

type : Rose **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : 100% Shiraz, the grapes originating in vineyards varying in growing area between Simonsberg Paarl, Paarl and the Stellenbosch region. Vines age between ten and twenty years with soil types ranging from stony and alluvial to clay-rich.

The vineyard was pruned to two-bud spurs during July to August. Shoots were removed leaving only two to three per hand-spaced spur. Shortly after veraison, which took place from the beginning of January to February, uneven bunches were removed for better flavour concentration in the berries.

about the harvest: 100% of the grapes were hand-picked during the early hours of the day to ensure retention of the fine fruit flavours. 2008 delivering wines with both balanced concentration and ample fruit expression.

in the cellar : After crushing, a maximum of two hours' cold soak was allowed to achieve the characteristic light salmon, Rosé colour. Made from the free-run juice only, this white wine is cool-fermented to achieve delightful, fresh flavours.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com