

Boschendal Reserve Collection Grand Reserve 2005

Lead pencil shavings and new leather, together with a combination of red cherries and concentrated dark fruit gives this wine a classical first impression on the nose. The palate is filled with pomme granate and berries, enhanced by the delicate graphite-like tannin that ensures an imposing structure without being aggressive.

It is a classic wine and an ideal complement to rare roast beef or leg of lamb.

variety : Cabernet Franc | 72% Cabernet Franc, 24% Cabernet Sauvignon, 4% Shiraz

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.98 % vol rs : 2.9 g/l pH : 3.42 ta : 6.04 g/l

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

pack : Bottle **closure :** Cork

ageing : Although this wine is ready to drink now, it will deliver rich rewards for those patient enough to wait a year or two.

in the vineyard : the Cabernet Franc grapes for this wine were from a single block situated on the north-facing slopes of Simonsberg mountain. The Shiraz, Cab and Merlot were harvested from three east and north-east facing vineyard blocks also situated in the Simonsberg range. Soils vary from decomposed granite, to stony clay soils, to rich, dark, alluvial.

Spur pruning and the removal of unnecessary shoots left only the two to three best-developed shoots per spur. Four weeks before harvest, leaves were removed between bunches within the canopy, taking care that no grapes were exposed to direct sunlight in the process. This resulted in improved aeration in the bunch zone, ensuring the retention of flavours in the berries.

about the harvest:

The 2005 vintage was a year that produced ripe and full wines after a long ripening season. Wines from this vintage show tannin structure that will definitely give it an above average aging potential.

in the cellar :

Picked at 24 - 25° B, the Cabernet Franc and Cabernet Sauvignon grapes were fermented at 28 - 30° C, and macerated for three weeks to enhance the structure of the wine by softening the tannins. The Merlot and Shiraz were picked at 23° B, fermented at 30 - 32° C, and macerated for 10 days before pressing. 50% of the wine was matured for 22 months in new French oak and 50% in 2nd-fill barrels and was racked twice during this period. The varieties were matured separately for 19 months, then blended three months prior to bottling and allowed a final "polishing maturation" until bottling.



Boschendal Estate

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