

Boschkloof Conclusion 2006

Boschkloof Conclusion is a true expression of good grape quality, area and terroir. The wine was made as natural as possible. On the nose the aromas are chocolate, vanilla and some lovely cigar box flavours. The wine is highly concentrated with a big but elegant mid-palate. It has a long finish and great potential for ageing.

variety : Cabernet Sauvignon | Bordeaux style blend (45% Cabernet Sauvignon, 25% Cabernet Franc, 18% Merlot, 12% Petit Verdot)

winery : Boschkloof Wines

winemaker : Jacques Borman

wine of origin : Stellenbosch

analysis : **alc** : 15.01 % vol **rs** : 2.03 g/l **pH** : 3.84 **ta** : 5.37 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

about the harvest: Grapes were specially selected and harvested by hand. Vineyard yield was very low at 4-6 Tons / ha.

in the cellar : To achieve a more intense concentration, 30% of the juice was bled off before natural fermentation in open 500L barrels. During this process skins were punched down 4-6 times per day. After completion of alcoholic fermentation, further skin contact was allowed for an average of 30 days. Matured in new 225L French oak barrels for 27 months.

