

Boschkloof Syrah 2008

Complex and attractive bouquet of oriental spices with typical Shiraz smoked ham and white pepper flavours. Good intense ruby colour. Full mid-palate with a long soft finish. Well balanced wine with spicy type plum and berry fruit flavours and peppery overtones that finish with soft round tannins. Very classic style with unmistakable Rhone flavours. Certified and bottled on the farm.

variety : Shiraz | 100% Syrah

winery : Boschkloof Wines

winemaker : Jacques Borman

wine of origin : Stellenbosch

analysis : alc : 14.76 % vol rs : 2.8 g/l pH : 3.67 ta : 5.6 g/l

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

pack : Bottle **closure** : Cork

ageing : Good to drink now, but will develop and mature over the next 6 years.

in the vineyard : Boschkloof vineyards, clone SH 21 and SH 99.

about the harvest: Grapes harvested by hand at full ripeness – sugar 25 B. Hand selected and sorted. Yield was very low, 4 tons per hectare.

in the cellar : Natural fermentation, no yeast added. After 2 days cold soaking fermented at 24 – 25 C. Skin contact for 14 days after alcoholic fermentation. Carefully matured in 50% new 225 L barrels. 92% French oak 8% American. Matured in barrel for 14 months. Minimum filtration before bottling.

