

Boschendal Cecil John Reserve Shiraz 2006

Deep rich ruby in colour, this heady, textured wine is reminiscent of those from the Southern Rhone Valley and has concentrated aromas of sage, pepper blackberries and liquorice. It is elegant and complex, with well-integrated oak and soft tannins supporting gorgeous fruit and spice on the palate.

It is an excellent complement to roast lamb with mint sauce or venison a la chasseur. It is the best bottle of wine in your cellar.

variety : Shiraz | 100% Shiraz

winery : Boschendal Estate

winemaker : Thinus Kruger

wine of origin : Coastal

analysis : alc : 15.5 % vol rs : 2.8 g/l pH : 3.54 ta : 6 g/l fso2 : 52 mg/l

type : Red

pack : Bottle **closure :** Cork

ageing : With excellent maturation potential, it will reward several years of cellaring.

in the vineyard : 100% Shiraz from a 12year old vineyard on stony, well-drained granitic soils coll Easterly aspect.

Vineyard Management: Spur pruning began in mid-July, followed by shoot thinning in mid-October, which left an average of 2 - 3 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: Yield: 4.5t/ha

in the cellar : The must took 8 days to ferment to full dryness, followed by a further maceration of 7 days before pressing. All of the wine underwent malolactic fermentation in 2nd and 3rd fill oak hogsheads and was then matured for 27 months. This wine has not been fined and only roughly filtered.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com