

Boschendal Reserve Collection Shiraz 2006

This wine has a dense and intense ruby colour. It has complex aromas of black fruits, cassis, sage, violets, roasted meat and some toasty on the nose. The palate is elegant and powerful, with well-integrated oak and supple well structured tannins which beautifully support the succulent fruit on the palate.

variety : Shiraz | 100% Shiraz

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.4 % vol rs : 2.8 g/l pH : 3.65 ta : 5.81 g/l va : 0.58 g/l so2 : 98 mg/l fso2 : 32 mg/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : This wine has excellent maturation potential and will reward cellaring.

in the vineyard : All the vineyards' spur pruning began in mid to end July, followed by shoot thinning in mid-October, which left an average of two to three shoots per spur. One bunch per shoot were left after bunch thinning. 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: 2006 was a great year for the cultivation of full bodied red wines. Good winter rainfall, cool nights and warm days during ripening ensured the development of a powerful structure and complex flavours in the Shiraz. Bunches were hand-picked and all leaves removed before crushing.

in the cellar : The must took seven days to ferment to full dryness after which it was pressed and 100% of the wine under-went malolactic fermentation in French oak barrels. The wine was matured in 32% new oak for twelve months, varying between 2nd and 3rd fill 300 litre French oak hogsheads.



Boschendal Estate

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