

Boschendal 1685 Reserve Syrah 2009

Exuberant yet still delicate red fruit on the nose with fresh raspberries, cherries and a touch of pomegranate. The palate delivers a combination of white spices, ranging from star aniseed to white pepper and lovely dark roasted oak flavours. The aftertaste is vibrant and enduring. Enjoyable on release yet full of richly textured for great complexity and potential for up to 8 years.

Venison steaks and casseroles, spicy sausages, duck confit.

variety : Shiraz | 100% Shiraz

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin :

analysis : alc : 14.45 % vol rs : 4.1 g/l pH : 3.7 ta : 5.7 g/l fso2 : 38 mg/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2012 Old Mutual Trophy Wine Show - Gold
International Wine Challenge 2012 - Commended

ageing : Enjoyable on release yet full and richly textured for great complexity and potential for up to 8 years.br /

in the vineyard : 100% Shiraz with 91% from Stellenbosch and 9% from Paarl. These vineyards mainly grow on decomposed granite, and alluvial soils. The age of the vines vary from 4 - 27 years.

Pruning ran through July - August, followed by vineyard management to ensure a canopy without too many leaves, to allow for just enough sunlight. Closer to harvest excess shoots and bunches were removed to achieve a balance between vegetative growth and fruit production.

about the harvest: 2009 was a great vintage that delivered wines with excellent concentration and complexity for Boschendal and the Cape winelands at large. Fruit ripened later and our Shiraz grapes were harvested over six week period from end of February into middle April.

in the cellar : The components all finished fermentation on the skins, taking between 10 - 20 days to ferment completely. Some of the young wines underwent Malolactic fermentation in oak barrels (around 25%) and the rest completed fermentation in stainless steel tanks before being transferred to oak. Of these oak barrels 85% were French oak, with 15% being from America, and 22% being new oak.



Boschendal Estate

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