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Boschendal Classic Lanoy 2012

Dark ruby with a lively pink rim; an attractive burst of mulberry, black currant, ripe plum and spice aromas that carry through to a smooth juicy entry with succulent fruit flavours supported by astute ripe tannins and just discernible spicy oak intrigue. Well integrated and smooth with a lingering rich finish of dark berry fruit.

Perfect with ribs, steak and burgers or social dining with pizza or pasta. Also great with more weighty flavours such as lamb shank, beef stews or mature cheese.



variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 45% Merlot
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 4.9 g/l **pH :** 3.53 **ta :** 5.69 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2012DecanterWorldWineAwards - Bronze

ageing : A classic Bordeaux styled blend intended for immediate drinking. We recommend best enjoyment within a year or two of vintage whilst young and vibrant, although the weight and concentration will allow for up to 5 years in the bottle.

A classic red blend exuding stylish charm and charisma as a fitting tribute to Boschendal's French Huguenot founder, Nicholas La Noy.

in the vineyard :
Grapes were sourced from a cross section of regions selected for optimal expression of each varietal. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning, green harvesting and canopy management for best ripeness and quality.

2012 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening over a long mild period of harvest.

about the harvest: Grapes were hand harvested from mid February to late March at an average ripeness between 24°B & 25°B.

in the cellar : 2012 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening over a long mild period of harvest.
Fermentation varied according to variety, with fermentations taking on average 8-10 days until dryness with regular pump-overs for colour extraction. All components were matured in older French oak barrels for subtlety and integration for a year before blending. The wine was bottled after a simple filtration.

Boschendal Estate

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