

Boschendal Cecil John Reserve Shiraz 2009

First impressions of this wine are its inherent characteristics from its definitive origins. Compelling cassis, black cherries, red currants, rosemary, violet and white pepper spice follows through from the nose to the palate, supported by eloquent ripe tannins and powerful well integrated oak complexity. Assertive yet attractive already promising greater complexity and integration over the next 5 years.

Mature cheese, beef and game casseroles and stews, BBQ steaks and spicy sausages.

variety : Shiraz | 100% Shiraz

winery : Boschendal Estate

winemaker : Thinus Kruger

wine of origin : Coastal

analysis : alc : 14.4 % vol rs : 3.0 g/l pH : 3.5 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Silver Medal

2012 Old Mutual Trophy Wine Show - Silver

2012 Syrah du Monde - Gold Medal

ageing : The wine is ready to be consumed now but will improve over the next 5 years.

in the vineyard : Viticulturist Details

100% Shiraz from two adjacent vineyards on the same farm in the Bottelary hills.

Vineyard Management

Spur pruning began in mid-July, followed by shoot thinning in mid-October, which left an average of two to three 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: Harvest 2008 started later than usual, with the majority of grapes ripening in the third week of March. This longer period on the vine afforded the fruit full ripeness at picking with excellent flavor concentration varying across the fruit and spice spectrum.

in the cellar : Grapes from the 2 single vineyards were co-fermented allowing ultimate integration of the exquisite character of both components, before maturation in largely 2nd fill French oak barrels for 18 months. Only 14 barrels were individually selected for the final blend.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com