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Boschendal Cecil John Reserve Shiraz 2010

The wines shows an immensely concentrated nose, filled with dark black fruit and hints of white floral spice. The palate stays focused thanks to a lovely dense tannin structure, only revealing very little of its huge potential at the moment.

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 : Stellenbosch
analysis : **alc :** 14.95 % vol **rs :** 2.90 g/l **pH :** 3.72 **ta :** 5.58 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2013 Michelangelo International Wine Awards - Gold
2013 Syrah du Monde Awards - Silver
2013 John Platter Wine Guide - 5 Star Rating

ageing : A Shiraz that will age for 8 - 10 years.

in the vineyard : Viticulturist Details
100% Shiraz from a single vineyard just off Winery road in Stellenbosch.

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. Leading up to harvest the leaves were broken to ensure enough sunlight penetrate the canopy without the grapes being over exposed

about the harvest: The grapes were harvested on the 7th and 8th of March, with sugar levels around 24.9° – 25.2° Balling.

in the cellar : The fermentation lasted for 14 days, at a temperature between 25° – 26° C. After fermentation the wine was left on the skins for one week before being pressed. The wine went into 1st, 2nd, 3rd and 4th fill barrels. The final blend consisted of 10% new barrels, 20% 2nd and 3rd fill and the rest older barrels



Boschendal Estate

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