

## Boschendal The Pavillion Shiraz / Cabernet Sauvignon (cork) 2010

Shiraz is responsible for all the foremost flavours on the nose, combining a rich bouquet of dried flowers and sweet brown spice with the concentrated dark cherries flavours. The palate shows the structure of the Cabernet Sauvignon, adding length to the juicy Shiraz core.

The perfect companion to a tapas styled meal or oven roasted venison.

**variety :** Shiraz | 74% Shiraz, 20% Cabernet Sauvignon, 6% other red varieties

**winery :** Boschendal Estate

**winemaker :** James Farquharson

**wine of origin :**

**analysis :** alc : 14.00 % vol    rs : 3.9 g/l    pH : 3.67    ta : 5.9 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

**in the vineyard :** Viticulturists details

74% Shiraz and 20% Cabernet Sauvignon, the remaining being a combination of various red varieties. The grapes were picked from a number of vineyards on the slopes of the Simonsberg, and other areas in Stellenbosch and Agter Paarl. Soils typically tend to be derived from decomposed granite and so-called Table Mountain sandstone.

**Vineyard Management**

All the vineyards were pruned to two-bud spurs during July – August and shoots were removed during October. Only two to three shoots were left per hand-spaced spur. After veraison, uneven bunches were removed for better flavour concentration.

**about the harvest:** The grapes were harvested during middle to end of March, at sugar levels of 24-25°Balling, resulting in grapes that had lovely ripe tannin and great expressive fruit character.

**in the cellar :** All vineyard lots were fermented separately, fermentation taking between 6-15 days, in stainless steel tanks of 12 and 22 tons. After fermentation, the wine went through malolactic fermentation before some went into older barrels, about 25%, 35% on French oak staves and the rest being unoaked. This unoaked component adding greatly to the freshness of the wine



**Boschendal Estate**

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