

## Boschendal Merlot 1998

This rich, dark, medium-full wine has a youthful purple rim and hints of cedar, red berry fruit, chocolate and coffee on the nose. Well-balanced, with firm tannins, it has a generous mouthfeel and lingering aftertaste. Enjoy with chicken liver pâté, roast duck, lamb and cheese.

**variety** : Merlot | 100% Merlot

**winery** : Boschendal Estate

**winemaker** : JC Bekker

**wine of origin** : Coastal

**analysis** : alc : 13.94 % vol   rs : 1.8 g/l   pH : 3.62   ta : 5.5 g/l

**type** : Red

**pack** : Bottle   **closure** : Cork



**in the vineyard** : 100% Merlot from a nine-year-old vineyard in stony, well-drained, clay-rich soils on the lower slopes of the Simonsberg mountain.

### Vineyard Management

Spur-pruning started in mid-July, followed by shoot-thinning in mid-October leaving an average of two to three shoots per spur. This was repeated in early December, when additional poor shoots were removed, plus leaves between bunches. Careful tipping of shoots started at the end of January to ensure the concentration of nutrients in the berries. Small, uneven bunches were removed two weeks prior to harvesting.

**about the harvest**: Picked at 23° Balling. Bunches were hand-picked and all leaves removed before crushing. Yield is eight tons per hectare.

**in the cellar** : The grapes were crushed and fermented at 30°C-32°C and macerated for seventeen days on the skins before pressing. After malolactic fermentation, 30% of the wine was matured for 12 months in new French oak and the balance in 2nd and 3rd-fill barrels.

## Boschendal Estate

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