

Boschkloof Conclusion 2010

Boschkloof Conclusion is a true expression of good grape quality and terroir. The wine was made as natural as possible. On the nose the aromas are chocolate, plum and some lovely cigar box flavours.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 12% Cabernet Franc, 32% Merlot, 3% Petit Verdot

winery : Boschkloof Wines

winemaker : Jacques Borman

wine of origin : Stellenbosch

analysis : **alc** : 15.00 % vol **rs** : 3.0 g/l **pH** : 3.9 **ta** : 5.1 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

ageing : The wine is highly concentrated with a big, but elegant mid-palate with a long finish and great potential for ageing.

about the harvest: Grapes were specially selected and harvested by hand and the vineyard yield was very low at 4-6 Tons / ha.

in the cellar : To achieve a more intense concentration 30% of the juice was bled off before natural fermentation in open 500L barrels. During this process skins were punched down 4-6 times per day. After completion of alcoholic fermentation, further skin contact was allowed for an average of 30 days. Matured in new 225l French oak barrels for 24 months.

