

## Boschendal 1685 Reserve Collection Shiraz 2011

The exceptional wines from this vintage shows great fruit concentration as well as a vibrant and balanced fruit component. The focus of this wine is a mixture of dark ripe fruit flavours and savoury notes. The primary flavours on the nose is reminiscent of dried mango and ripe litchis. To the back we see black pepper and all spice. The palate is luscious and inviting, with the finish long and powerful.

**variety :** Shiraz | 100% Shiraz

**winery :** Boschendal Estate

**winemaker :** JC Bekker

**wine of origin :**

**analysis :** alc : 14.5 % vol rs : 1.4 g/l pH : 3.60 ta : 6.0 g/l so2 : 98 mg/l

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

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

**ageing :** This wine has excellent maturation potential and will reward cellaring.

**in the vineyard :** All the vineyards' spur pruning began in mid to end July, followed by shoot thinning in mid-October, which left an average of two to three shoots per spur. One bunch per shoot were left after bunch thinning. 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:** The 2011 harvest was a harvest that produces wines both powerful and elegant The grapes were harvested on the 3rd of March

**in the cellar :** The wine spent two weeks on the skins during fermentation and was pressed into stainless steel for malolactic fermentation After malo the wine was raked into French oak barrels, where it remained for 17 months The final blend was a barrel selection of 20% 1st fills, 40% 3rd fill and 40% 5th fills



### Boschendal Estate

Franschhoek

021 001 3150

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