

Boschendal Reserve Collection Grand Reserve 2009

The wine delivers a drinking experience, showing a fine balance between old and new world. The nose delivers a full profile of dark berry fruit, touches of mocha and brown oak spice. The palate has got dense tannin, but at the same time is still juicy and inviting. The flavours being dominated by classical Cabernet fruit: bell-peppers, raspberries and a light touch of mint, in the background the oak tannin lends a supporting role, adding to the length and complexity of this elegant wine.

It is a classic wine and an ideal complement to rare roast beef or leg of lamb.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin :

analysis : alc : 14.9 % vol rs : 2.9 g/l pH : 3.6 ta : 6.0 g/l

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

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

2012 Veritas Wine Awards - Silver Medal

ageing : Although this wine is ready to drink now, it will deliver rich rewards for those patient enough to wait a year or two.

in the vineyard : Viticulturist's Details

The grapes are from a single vineyard on the Simonsberg foothills in Stellenbosch. The vineyard is 15 years old, and soil is deep decomposed granite, facing west-south west at an elevation of about 300 meters.

Vineyard Management

Balance is the keyword in managing this vineyard. Through meticulous care and attention a balance between the vegetative growth and development of the fruit was achieved. Further attention was paid to ensure that the load / vine was in balance with the leaves and potential of the vine.

about the harvest: The 2008 vintage was quite wet, late and difficult in most areas, with the Simonsberg area being one of the fortunate exceptions. These grapes ripened late in March with great elegance and were hand harvested at 26° Balling.

in the cellar : Fermented at 28°C - 30°C in small open top stainless steel fermenters with regular punch downs three times a day, and two additional closed pump-overs. The grapes were pressed two days after alcoholic fermentation and allowed to mature in 300 litre French oak barrels. The wine completed malolactic fermentation in barrel, and was racked once during the 18 month maturation period.



Boschendal Estate

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