

Boschendal Lanoy Cabernet Sauvignon / Merlot 2010

The Lanoy shows a great amount of elegance and complexity on the nose. The Cabernet displaying fresh tobacco and a touch of herbaciousness, with the Merlot lighting up the middle of the vibrant red cherries and mint.

Steak and ribs, pizza and pasta, lamb shanks and stews.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 35% Merlot, 10% Shiraz, 5% Cabernet Franc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin :

analysis : alc : 14.0 % vol rs : 3.4 g/l ta : 5.61 g/l

type : Red **style :** Dry **wooded**

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

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in the vineyard : Grapes were sourced from vineyards in Stellenbosch, Agter Paarl and other selected areas in the coastal appellation.

Early in the growing season excess shoots were removed to obtain a good balance between vegetative growth fruit yield. When the grapes were at pea-size, some more small shoots were removed. Remaining shoots were pinched to remove the apical tip in December, further balancing the vine's growth. This practice allows nutrients and sugar to accumulate in the remaining grapes and ensures intense colour and flavour in the wine.

about the harvest: 2010 produced lovely ripe fruit, with a dense tannin. The most of the grapes were harvested in the last few weeks of March, with only one or two vineyards being harvested in the first week of April.

in the cellar : Fermentation varied according to variety, with fermentation taking on average 8 - 13 days until dryness. In all the fermentations remontage (pump-overs) was the preferred method for colour extraction. 5% of the wine was matured in new French oak 10% in 2nd and 20% in 3rd fill barrels for one year. 30% was matured on French oak staves and 35% was without any oak. The wine was bottled after a simple filtration.



Boschendal Estate

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