

## Boschendal 1685 Shiraz / Cabernet Sauvignon 2011

This wine is an excellent combination of all things dark red, purple and black. The primary impression on the nose is that of ripe red fruit, plums and cherries, with the background filled with vibrant brown oak spice. The palate is still very young and lively, brilliantly combining the elegant and juicy fruit of the Shiraz with the more masculine firmness and length of the Cabernet Sauvignon. A seamless integration of oak spice and oak tannin adds real depth and complexity to the wine.

variety : Merlot | 100% Merlot  
winery : Boschendal Estate  
winemaker : Bertho van der Westhuizen  
wine of origin : Coastal Region  
analysis : alc : 14.0 % vol    rs : 2.23 g/l    pH : 3.64    ta : 5.39 g/l  
type : Red    style : Dry    taste : Fruity    wooded  
pack : Bottle    size : 750ml    closure : Cork

### in the vineyard :

A blend of predominately of Shiraz and Cabernet Sauvignon, Shiraz from selected vineyards with various soils and aspects in the region of Stellenbosch and Paarl, mostly from the Helderberg, Simonsberg-Paarl, Cabernet Sauvignon from vineyards in the cool, coastal Faure region and also the Helderberg.

Spur pruning began in mid-July, followed by shoot thinning in mid-October, which left an average of two to three shoots per spur. 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 started a bit later than normal, but a warm and dry January and February meant that the Shiraz and Cabernet ripened during their normal window in the season, mid-February to end of March. The 2011 wines all show great power and ripe concentration.

in the cellar : Fermenting at between 26° C -30° C the ferments took between 7 - 12 days to finish. A combination of closed pumpovers, pumpovers with air, delastage and cap break up with compressed air was used to maximise the extraction of ripe and round tannins and colour. After the ferment wines were typically left on the skins 5 -10 days before being pressed, with some Cabernets remaining on the skins up to 20 days post ferment. Aging in 1st to 4th fill 300 litre barrels for 15 - 16 months.



### Boschendal Estate

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