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Boschendal Classic Lanoy Cabernet Sauvignon / Merlot 2011



Dark ruby with a lively pink rim; an attractive burst of mulberry, black currant, ripe plum and spice aromas that carry through to a smooth juicy entry with succulent fruit flavours supported by astute ripe tannins and just discernible spicy oak intrigue. Well integrated and smooth with a lingering rich finish of dark berry fruit.

A beautifully balanced off-dry white blend with broad drinking appeal. Best served chilled around 6°C for anytime casual drinking or we recommend it as a great wine with sticky ribs, BBQ chicken and burgers, fish & chips or more exotically spiced dishes like five-spice duck, red and green Thai curries, Cape Malay flavours or Moroccan chicken tangine.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 45% Merlot
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 4.9 g/l **pH :** 3.53 **ta :** 5.69 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : A classic Bordeaux styled blend intended for immediate drinking. We recommend best enjoyment within a year or two of vintage whilst young and vibrant, although the weight and concentration will allow for up to 5 years in the bottle.

A smooth and fruity medium bodied blend that offers broad drinking appeal. Best served between 14° C and 16°C for anytime casual drinking, or recommended as a great wine around the fire with ribs, steak and burgers or social dining with pizza or pasta. Also great with more weighty flavours such as lamb shank, beef stews or mature cheese.

in the vineyard : Grapes were sourced from a cross section of regions selected for optimal expression of each varietal. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning, green harvesting and canopy management for best ripeness and quality.

about the harvest: 2012 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening over a long mild period of harvest. Grapes were hand harvested
from mid February to late March at an average ripeness between 24° B & 25° B.

in the cellar : Fermentation varied according to variety, with fermentations taking on average 8 - 10 days until dryness with regular pump-overs for colour extraction. All components were matured in older French oak barrels for subtlety and integration for a year before blending. The wine was bottled after a simple filtration.

Boschendal Estate

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