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Boschendal Reserve Collection Grande Reserve 2012

Brooding ruby depth with outspoken dark berry pastille and fleshy plum aromas layered with winter spice and roast cacao bean complexity. The entry is smooth and rich leading to sumptuous ripe mulberry, black cherry and cassis flavours etched with black pepper and oak spice finishing with tremendous texture and lingering fruit concentration.

Partner with any cut of beef steak, grilled fillet of ostrich, venison stews, roast lamb shanks and rich tomato based pasta sauces with black olives and garlic.



variety : Petit Verdot | 72% Petit Verdot, 28% Shiraz
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal Region
analysis : **alc :** 15.0 % vol **rs :** 1.8 g/l **pH :** 3.6 **ta :** 5.59 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 10 years

Boschendal Grande Reserve is from pedigree vineyards and outstanding vintages where every detail from vine to wine is fastidiously considered to create a signature blend that is richly expressive, and complex with great balance and potential. This blend is styled by our winemaker who has creative freedom of varieties in the translation of the unique hallmarks of the vintage and vineyards, making the composition of each edition of Grande Reserve original.

in the vineyard : Vintage character together with site expression is the key to this blend. Grapes were selected from two exceptional cool-climate vineyards in the Helderberg area of Stellenbosch. Vigilant viticulture practised on both sites with emphasis on timing for best results. Balance between vegetative growth and development of the berries was ensured by opening up of smaller canopies, bunch thinning and leaf plucking.

about the harvest: Grapes were hand harvested in March at an average ripeness of between 24°B and 26° with berry selection from the vineyard stage.

in the cellar : Each variety was handled separately and fermented in new open top French oak barrels for 10 days with at least 2 daily punch downs. Maturation was allowed in second-fill and older 300 litre barrels for 18 months before final blending.

Boschendal Estate

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