

Boschendal Cecil John Reserve Shiraz 2012

The wines show an immensely concentrated nose, filled with dark black fruit and hints of white floral spice. The palate stays focussed thanks to a lovely dense tannin structure, only revealing very little of its huge potential at the moment.

Mature cheese, beef and game casseroles and stews, BBQ steaks and spicy sausages.

variety : Shiraz | 100% Shiraz

winery : Boschendal Estate

winemaker : Bertho van der Westhuizen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.55 ta : 5.2 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

ageing : A Shiraz that will age for 8 - 10 years.

in the vineyard : Viticulturist Details

100% Shiraz, 50% from a vineyard just off Winery Road in Stellenbosch and 50% from a vineyard in Swartland.

Vineyard Management

Vineyard management : 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. Leading up to harvest the leaves were broken to ensure enough sunlight penetrate the canopy without the grapes being over exposed.

about the harvest: 2012 was a later than usual harvest. A warm February and March resulted in full, rich and ripe bunches with small concentrated berries. Harvested by hand between 10 March – 8 April.

in the cellar : The fermentation lasted for 14 days, at a temperature between 25 – 26 Celsius. After fermentation the wine was left on the skins for one week before being pressed. The wine went into the 1st, 2nd, 3rd and 4th fill barrels. The final blend consisted of 10% new barrels, 20% 2nd and 3rd fill and the rest older barrels.



Boschendal Estate

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