

Boschendal Reserve Collection Syrah 2013

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. A seamless integration of oak spice and oak tannin adds real depth and complexity to the wine.

Enjoy with aromatic red meat dishes like a Szechuan stir fry, Vietnamese style beef stew, or veal saltimbocca.

variety : Shiraz | 100% Shiraz

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal Region

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.5 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

Mundus Vini 2012 Vintage - Gold

ageing : This wine has excellent maturation potential and will reward cellaring.

in the vineyard : Appellation: Wine of Coastal Region

Viticulturist's details : 100% Shiraz from a vineyard in the Faure area, soil is of a lighter granite origin. Wines planted in 1999.

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. The 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 2013 harvest started a bit later than normal. 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 : Fermenting at between 26°C - 30°C the ferments took between 7 - 12 days to finish. A combination of punchdown and pumpovers were used to maximise the extraction of ripe and round tannins and colour. After the ferment, wines were left on the skins 5 - 10 days before being pressed. Ageing in 1st to 4th fill 300 litre barrels for 15 - 16 months.



Boschendal Estate

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