

Boschendal Shiraz 1999

Dark mulberry in colour, this youthful wine, reminiscent of those from the Rhone Valley, has an aroma of crushed black peppercorn with underlying berry fruit. It is elegant and complex, with well-integrated wood and soft tannins on the palate. An excellent complement to roast fillet, lamb and gammon.

variety: Shiraz | 100% Shirazwinery: Boschendal Estatewinemaker: JC Bekkerwine of origin: Coastal

analysis: alc:14.56 % vol rs:1.8 g/l pH:3.59 ta:6.9 g/l

type: Red

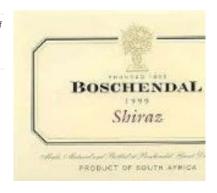
pack: Bottle closure: Cork

The International Wine & Spirit Competition 2002 - Bronze

Veritas 2001 - Silver

in the vineyard: 100% Shiraz from a six-year-old vineyard on stony, well-drained soils. Yield is 4.5 tons per hectare.

in the cellar: The must took seven days to ferment to full dryness, followed by a further maceration of thirteen days before pressing. 95% of the wine under-went malolactic fermentation in stainless steel tanks and the balance in French oak barrels. The wine was matured in oak for one year.



Boschendal Estate

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