

Boschendal Grande Reserve 1998

A lively, bright, plum-coloured wine with a complex nose of ripe berry, layered fruit and undertones of vanilla. The aroma carries into a firm, mouthfilling palate bursting with ripe tannins, rich fruit and layers of chocolate, which linger long on the aftertaste. Arguably the best red wine produced from this cellar to date, it is a herald of the superb red wines yet to be released from Boschendal. An ideal complement to rare roast beef or leg of lamb.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 25% Merlot, 25% Cabernet Franc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.1 ta : 5.5 g/l

type : Red

pack : Bottle **closure :** Cork

International Wine Challenge 2003 - Seal of Approval

ageing : Will continue to improve over the next ten years or more.

in the vineyard : A blend of 50% Cabernet Sauvignon, 25% Merlot and 25% Cabernet Franc. Soils vary from decomposed granite, to stony clay soils, to rich, dark, alluvial soils.

about the harvest: All the Cabernet Franc grapes for this wine were harvested from a single block situated on the north-facing slopes of the Groot Drakenstein mountain range. The Merlot was harvested from several east and north-east facing vineyard blocks situated in the medium and lower slopes of the Simonsberg range. All the grapes were hand-picked at 24° Balling.

in the cellar : The Cabernet Franc grapes were fermented at 28 - 30 °C, and macerated for two weeks on the skins to enhance the structure of the wine by softening the tannins. The Merlot was picked at 23° Balling, fermented at 30 - 32 °C, and macerated for 17 days before pressing. 50% of the wine was matured for 12 months in new French oak and 50% in 2nd-fill barrels. It was raked twice during this period. The two varietals were aged separately and then blended. This wine was filtered very lightly, and therefore may deposit a little sediment with time.



Boschendal Estate

Franschhoek

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www.boschendalwines.com