

Boschendal Lanoy 1999

The Lanoy shows excellent concentration of colour and structure in a well-integrated wine that will reward ageing. The good depth of fruit flavours, with multi-layered peppery spice dominating the brambleberry fruit, makes this an ideal choice for rare roast fillet, roast lamb, casseroles and hard cheeses.

variety : Cabernet Sauvignon | 66% Cabernet Sauvignon, 21% Shiraz, 7% Cabernet Franc, 6% Merlot

winery : Boschendal Estate

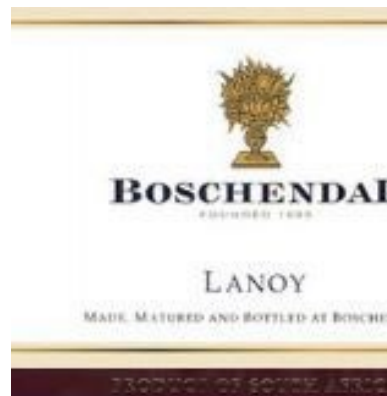
winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 13.29 % vol rs : 1.8 g/l pH : 3.56 ta : 5.7 g/l

type : Red

pack : Bottle **closure :** Cork



in the vineyard : A blend of 66% Cabernet Sauvignon, 21% Shiraz, 7% Cabernet Franc and 6% Merlot, with the Merlot and some of the Shiraz from new clone, virus-free material.

about the harvest: Two - three weeks before harvest, small bunches with uneven colour were removed. This practice allows nutrients and sugar to accumulate in the remaining grapes and ensures intense colour and flavour in the wine. The grapes were hand-picked into bins to ensure that as little as possible pressure, to keep them in perfect condition during their journey to the cellar.

in the cellar : Fermentation and length of post-fermentation maceration varied according to variety: the Cabernet fermented at 28Â°C - 30Â°C with 14 days skin contact; Shiraz at 28Â°C with an average of 12 days on the skins and the Merlot at 28Â°C with an average of 10 days. All fermentations were carried out using the remontage (pump-over) method for colour extraction. Some 25% of the wine was matured in new French oak and the balance in 2nd- and 3rd-fill barrels for one year.

Boschendal Estate

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