

Boland Cellar Reserve Shiraz 2014

Intense purple-red in colour, unfiltered and naturally fermented, this full-bodied red offers some interesting characteristics. Predominantly spicy, smoky flavours are complemented by the vanilla sweetness imparted by barrels of French oak and an underlying bouquet of floral aromas. Tannins are firm enough to allow for further maturation, yet soft enough to allow immediate enjoyment. As with all our single vineyard wines, it is ultimately defined by the extended aftertaste that lingers on long after the last sip.

variety : Shiraz | 100% Shiraz
winery : Boland Kelder
winemaker : Handre Barkhysen
wine of origin :
analysis : alc : 14 % vol rs : 3.1 g/l pH : 3.5
type : Red style : Dry body : Full wooded
pack : Bottle size : 0 closure : Cork

ageing : An ideal wine for cellaring up to 15 years.

in the vineyard : History

More than sixty years' experience has enabled us to identify single vineyards of exceptional potential in the area bordered to the North by Stellenbosch, Wellington in the North-East, the mountains of Franschoek and Drakenstein to the South-East and Durbanville & Philadelphia in the South and South-West.

When Boland Wine Cellar identified an opportunity to create "single vineyard" wines, they made an additional investment in the cellar setup in order to separately and appropriately vinify smaller parcels of grapes. This rich, complex cultivar is especially suited to the Mediterranean climate of the Paarl area with its shale and duplex soils.

The grapes used for this release come from one of two single vineyards at the foothills of Paardeberg, a massive sprawling granite hill close to Paarl. Each year, the better of the two vineyards will be selected. Both were planted in the 1990s, one early in the decade and the other towards the end.

The soils are deep, well-drained and shale-based with good aeration. This enables deep penetration for the roots to extract optimal nutrition, while retaining essential moisture. Both vineyards are trellised and receive supplementary irrigation. Canopy management techniques are intensive, although the wind allows for natural crop reduction during early flowering.

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in the cellar : Grapes are de-stemmed, crushed and cold macerated for up to two days at 10° - 14° C. Alcoholic fermentation is allowed to start spontaneously using the wild yeast on the skins of the grapes. This makes for a wine with a more natural, less manipulated expression of the season and terroir.

Fermentation temperatures fluctuate between 18° - 25° C. We use macro-oxidation techniques (emulating manual punch-downs of the cap) and regular pump-overs to extract colour and fruit while extended maceration after fermentation is allowed. All of the wine enjoys malolactic fermentation in small barrels (at least 80% American oak). We almost



exclusively use new barrels, but experimentation with older barrels is ongoing. Further barrel maturation of 18 - 22 months is allowed.