

Boschendal Lanoy 2000

The wine has a complex nose with exotic spice and cigarbox flavours. It has a fine texture, firm tannins with a lingering palate. An ideal choice for rare roast fillet, roast lamb, casseroles and hard cheeses.

variety: Shiraz | 55% Shiraz, 33% Merlot, 7% Cabernet Sauvignon, 5% Cabernet

Franc

winery: Boschendal Estate
winemaker: JC Bekker
wine of origin: Coastal

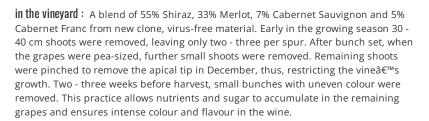
analysis: alc:14.39 % vol rs:2.7 g/l pH:3.55 ta:6.2 g/l fso2:40 mg/l

type: Red

pack: Bottle closure: Cork

International Wine Challenge 2003 - Seal of Approval

Veritas 2002 - Bronze



about the harvest: 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.

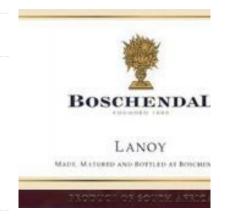
in the cellar: Fermentation and length of post-fermentation maceration varied according to variety: the Cabernet fermented at 28°C - 30°C with 14 days skin contact; and the Merlot at 28°C with an average of 10 days. All fermentations were carried out using the remontage (pump-over) method for colour 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

Franschhoek

021 001 3150

www.boschendalwines.com



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