

## 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

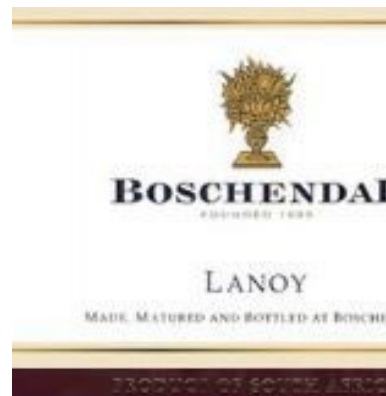
**wine of origin :** Coastal

**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



**in the vineyard :** A blend of 55% Shiraz, 33% Merlot, 7% Cabernet Sauvignon and 5% Cabernet Franc from new clone, virus-free material. Early in the growing season 30 - 40 cm shoots were removed, leaving only two - three per spur. After bunch set, when the grapes were pea-sized, further small shoots were removed. Remaining shoots were pinched to remove the apical tip in December, thus, restricting the vine's growth. 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.

**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

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[www.boschendalwines.com](http://www.boschendalwines.com)