

Boschendal Merlot Reserve 2000

This rich, medium-full wine has hints of cedar, red berry fruit, chocolate and coffee on the nose. Well-balanced, with firm tannins, it has a generous mouthfeel and lingering aftertaste.

Enjoy with chicken liver pâté, roast duck, lamb and cheese.

variety : Merlot | 100% Merlot

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : **alc** : 14.69 % vol **rs** : 2.2 g/l **pH** : 3.19 **ta** : 6.4 g/l **fso2** : 34 mg/l

type : Red

pack : Bottle **closure** : Cork

International Wine & Spirit Competition 2004 - Bronze

in the vineyard : 100% Merlot from a ten-year-old vineyard in stony, well-drained, clay-rich soils on the lower slopes of the Simonsberg mountain. Yield is eight tons per hectare. Spur-pruning started in mid-July, followed by shoot-thinning in mid-October leaving an average of two to three shoots per spur. This was repeated in early December, when additional poor shoots were removed. Careful tipping of shoots started at the end of January to ensure the concentration of nutrients in the berries. Small, uneven bunches were removed two weeks prior to harvesting.

about the harvest: Bunches were hand-picked at 24° Balling and all leaves removed before crushing.

in the cellar : The grapes were crushed and fermented at 28° - 30°C and macerated for seventeen days on the skins before pressing. After malolactic fermentation, 30% of the wine was matured for 12 months in new French oak and the balance in 2nd- and 3rd-fill barrels.



Boschendal Estate

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