

Boschendal Syrah 2000

Dark mulberry in colour, this youthful wine, reminiscent of those from the Rhone Valley, has an aroma of berry fruit, as well as chocolate. It is elegant and complex, with well-integrated wood and soft tannins on the palate. This wine has very good ageing potential and will reward with cellaring. An excellent complement to roast fillet, lamb and gammon.

variety : Shiraz | 100% Shiraz

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.79 % vol rs : 2.4 g/l pH : 3.68 ta : 5.5 g/l fso2 : 23 mg/l

type : Red

pack : Bottle **closure :** Cork

Veritas 2003 - Silver

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Veritas 2002 - Bronze

in the vineyard : 100 % Shiraz from an eight-year-old vineyard on stony, well-drained soils. Yield is 4.5 tons per hectare. Spur pruning began in mid-July, followed by shoot thinning in mid-October, which left an average of two to three shoots per spur. This exercise was repeated in early December, when excess shoots were removed. Careful tipping of the shoots commenced at the end of January to ensure concentration of nutrients in the berries. Small, uneven bunches were removed two weeks prior to harvesting.

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

in the cellar : The must took seven days to ferment to full dryness, followed by a further maceration of thirteen days before pressing. 95% of the wine under-went malolactic fermentation in stainless steel tanks and the balance in French oak barrels. The wine was matured in oak for one year.



Boschendal Estate

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