

## Boschendal Cabernet Sauvignon Reserve 2000

This classic Cabernet Sauvignon has layers of red fruits, pungent aromas of fresh herbs and hints of spice on the nose. It has a fine, dense tannin structure and shows good concentration on the palate. The wine has good balance, concentration and finesse and will improve with time in the bottle. This is a fine tribute to Boschendal's vision of producing wines that compete with the best in the world.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Boschendal Estate

**winemaker** : JC Bekker

**wine of origin** : Coastal

**analysis** : alc : 14.8 % vol   rs : 2.7 g/l   pH : 3.58   ta : 5.8 g/l   fso2 : 42 mg/l

**type** : Red

**pack** : Bottle   **closure** : Cork



**in the vineyard** : 100% Cabernet Sauvignon from a single vineyard on Boschendal with a yield of 4 tonnes 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 into a 400kg container to minimise damage during transport. The grapes were in perfect health. Picked at 25°Balling.

**in the cellar** : The grapes were crushed and fermented at 28°C and macerated for twenty-seven days on the skins before pressing. During fermentation the colour and flavour was extracted by pumping the juice over the skins. After malolactic fermentation, 30% of the wine was matured for 16 months in new French oak and the balance in 2nd- fill barrels.

### Boschendal Estate

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