

Boschendal Cabernet Sauvignon 2001

This wine has a deep ruby colour with typical Cabernet Sauvignon flavours:- cigarbox with hints of mint and herbs. On the palate it has as earthy warmth with good red berry fruit. This is a medium bodied wine with fine, silky tannins.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Coastal

analysis : alc : 14.19 % vol rs : 2.8 g/l pH : 3.53 ta : 6.2 g/l fso2 : 39 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

Michelangelo International Wine Awards 2004 - Gold

in the vineyard : 100% Cabernet Sauvignon from three vineyards.

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 400 kg container to minimise damage during transport.

in the cellar : Picked at 24Â° Balling, the grapes were crushed and fermented at 28Â° C and macerated for twenty-one days on the skins before pressing. After malolactic fermentation, 40 % 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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