

Boschendal Syrah 2001

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.

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** : 15.0 % vol **rs** : 2.7 g/l **pH** : 3.43 **ta** : 6.1 g/l **fso2** : 27 mg/l

type : Red

pack : Bottle **closure** : Cork

Michelangelo International Wine Awards 2004 - Gold
International Wine & Spirit Competition 2004 - Commended
Bronze - International Wine and Spirit Competition (IWSC) 2005

ageing : This wine has very good ageing potential and will reward with cellaring.

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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