

Bovlei Shiraz Reserve 2002

The Shiraz is rich in colour and extract but elegant in its aftertaste. Slow ripening intensified its fruit retention and new barrels created a backdrop of structure, rich, fruit, smokey peppery and vanilla oak nuances.

This Shiraz can compliment an array of meat dishes with exotic flavours, as the wine is spice laden, which should sustain the flavours and bring forth a sensation of ripe fruit and spice.

variety : Shiraz | 100% Shiraz

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker / Hendrik de Villiers

wine of origin : Wellington

analysis : alc : 14.12 % vol rs : 3.5 g/l pH : 3.52 ta : 6.4 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle

Swiss International Air Lines Wine Awards 2004 - Bronze
Veritas 2003 - Bronze

ageing : As the wine is well balanced in varietal characteristics and the wood compliments the overall mouthfeel. Time 2 – 3 years is needed for full the roundness and softness of the wine to be fully integrated.

in the vineyard : This young block of Shiraz had a long growing and ripening period during 2002. The concentration of flavours in the berries were very high, which led to good cultivar flavours.

The Shiraz grapes were handpicked from one vineyard with a yield of 9 tons per hectare. The vineyard is trellised on an extended Perold system and is being drip irrigated. The soil is from the middle parts of the Groenberg Mountain with a cool south westerly facing slope.

in the cellar : The Shiraz grapes were picked at 24.5° Brix at full ripeness. After destemming and crushing the grapes were fermented on their skins for 10 days in special Rotor tanks at 27° Celsius. It was aged in new French oak barrels for 14 months before bottling by a Mobile Bottling company unit at the Bovlei premises.

