



EST 1941

Boland Cellar - RESERVE

Shiraz - Willow Karee

RANGE INTRODUCTION

Literally translated as 'fine bush', fynbos is a South African natural treasure. It forms the essence of the Cape Floral Kingdom, the smallest but most diverse of earth's six floral kingdoms. Fynbos is incredibly resilient, able to withstand and even thrive in the face of the harshest elements to create rare beauty.

VINEYARDS

Old vineyard blocks of bush and trellised vines are situated in the northern area of Paarl where the soil and climatic conditions are ideal for premium Shiraz, Boland Cellar's signature red grape variety. Deep red, well-drained Hutton soils situated further away from the coastal areas produce dark wines which are full-bodied and richly structured. The intense dark Shiraz grapes, produced in these conditions, are ideally suited to make complex wines with lengthy barrel-maturation. The grapes are hand-picked in the middle of the harvest season, usually before the end of February.

WINEMAKING

The hand-harvested grapes are picked at about 24° - 25° Balling, followed by de-stemming and cold-soaking for two days. Fermentation begins spontaneously by the wild yeast cells on the grape skins, after which specially selected commercial yeasts are added to control and complete the fermentation process. After fermentation, the wine was left on the skins for an extended period of one week to ensure a softening of the compounds, resulting in an elegant smoothness on the palate. Further maturation took place in French oak barrels for 16 to 18 months.

TASTING AND FOOD PAIRING

This finely crafted wine expresses exceptional Shiraz attributes with richly structured ripe black cherry and blackcurrants as well as ripe plums. A bold wine with complexity and intensity, this Shiraz Reserve offers black pepper spice with savoury notes, combined with balanced and integrated oak nuances. This crafted wine will ideally complement the finest fillet steaks with a mushroom or pepper sauce.

ANALYSIS

Alcohol	13.4%	pH	3.32
Total Acidity	6.1 g/L	Residual Sugar	3.6 g/L
Total Sulphites	101 mg/L		

