



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Cabernet Sauvignon 2003

Alcohol	14.75% / vol	RS	2.0g / l
TA	6.2g / l	VA	0.72g / l
PH	3.70		

WINEMAKERS COMMENTS:

The much lauded 2003 vintage has lived up to all expectations. Ripe, fruit balanced with elegant tannins best describe this vintage. As with all previous vintages, the Cabernet Sauvignon was sourced from a single vineyard, lower down in the Franschhoek valley. A fraction or approximately 8% Cabernet franc from our own vineyards at Boekenhoutskloof (planted in 1995) was blended. Vinification for both cultivars was similar, both fermented with Anchor WE372 yeast at 28-32°C with a combination of punch down and pump-overs. After a lengthy post fermentation maceration, the skins were pressed and went directly into new French oak barriques, from the coopers Sylvain (85%) and Demptos, for malolactic fermentation which commenced without inoculation. During the 27 months in cask the wine was egg white fined twice, once after 18 months, again prior to final assemblage. As has become standard, the wine is neither filtered nor cold stabilized.

TASTING NOTES:

The 2003 Cabernet Sauvignon is rich and elegant combining ripe cassis with attractive cedar and cigar box flavours. The silky tannins contribute to the generous weight on the palate and textural qualities. The extended oak maturation combined with big fruit tannins offer an austerity to this wine which suggests that the drinker will be rewarded by cellaring this wine over the next decade.



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Syrah 2003

Alcohol	14.80%/vol	RS	2.0g/l
TA	5.59g/l	VA	0.70g/l
PH	3.89		

WINEMAKERS COMMENTS:

This Wellington single vineyard wine has almost certainly single handedly placed Wellington on the map as a serious red wine producing region. The 2003 vintage really has delivered. The vineyard yield was as usual fermented in different parcels, using various techniques; including partial destemming, pre-ferment maceration, carbonic maceration and the inclusion of stalks. Fermentation was aided by wild / natural yeasts over a vast temperature range.

Regular pump-overs / punch downs occurred in large open top wooden cuvee. No post-fermentation maceration was given and the free-run went into used French oak barrique of varying ages for malolactic fermentation and maturation. Fined twice with fresh egg whites after 18 and 27 months respectively, this wine was assembled and bottled without filtration or cold stabilization.

TASTING NOTES:

Layers of spice, and fruit, with hints of ground pepper, dominate the nose of this wine. The palate exhibits savoury and aromatic flavours, and has a rich and full unctuous textural quality.

The tannins of this wine are beautifully integrated and suggest that although elegant the power and structure will lead to the drinker being rewarded by further bottle aging.