



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Cabernet Sauvignon 2004

Alcohol	14.11% / vol	RS	2.9g / l
TA	6.6g / l	VA	0.70g / l
PH	3.54		

WINEMAKERS COMMENTS:

The 2004 vintage was the coolest we have worked thus far. Pallet richness and 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 4% 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 of fourteen days before the skins were pressed and the wine 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 Boekenhoutskloof Cabernet Sauvignon has its usual cassis and cedar profile supported by a rich texture and complex tannins which add a level of austerity to the wine. The structure and firm acidity suggest this wine has at least a decade of ageing potential.



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Syrah 2004

Alcohol	14.65% / vol	RS	5.8 g / l
TA	0.65 g / l	VA	2.7 g / l
PH	3.76		

WINEMAKER'S COMMENTS:

This Wellington single vineyard wine has once again produced a top wine for us. 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 and open trough cement tanks. A short 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:

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.