



# BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

## FACT SHEET

### Syrah 2005

Alcohol	14.74%/vol
RS	2.5g/l
TA	5.8g/l
VA	0.74g/l
PH	3.75

#### WINEMAKERS COMMENTS:

The Syrah fruit is sourced from a single vineyard on the Schalk Burger senior farm in Wellington. These poor granite rich soils on the Welbedacht farm are ideal for Syrah, which shows in producing wine with delicate violet notes and underlying spiciness. No new oak is used for this wine, because we want to retain the integrity of these natural fruit flavours without impairing or overpower these with oak derived aromatics. The wine spends a full 27 month in used French oak barrels. As always, handling of the wine is oxidative in open wooden and concrete fermenters in the cellar with natural fermentations converting the sugar to alcohol.

#### TASTING NOTES:

The Boekenhoutskloof Syrah shows spicy notes with elegant violet and fynbos aromas. Ground pepper is evident on the palate with a complex texture and depth bound together by focused tannins. This structure and complexity will lead the wine to develop further in the bottle for many years to come.



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### Cabernet Sauvignon 2005

Alcohol	14.29% / vol
RS	2.7g / l
TA	6.4g / l
VA	0.79g / l
PH	3.64

#### WINEMAKERS COMMENTS:

The first Boekenhoutskloof Cabernet Sauvignon Marc made in 1996 came from the same vineyard on the farm Heuwelsig on the north-eastern slopes of the Franschhoek valley where the fruit is still sourced today. Although the wine is made from the same vineyard each year for over a decade now, the approach in the vinification process has changed slightly over the years. A small portion of Cabernet franc from a vineyard on Boekenhoutskloof makes a contribution to the final assemblage of the Cabernet Sauvignon. Extended post-fermentation maceration and a total of 27 month of barrel maturation of all new French oak, has added to extra structure and complexity. Sylvain is now our preferred cooper for Cabernet Sauvignon. Since 1996 the yeast responsible to run the alcoholic fermentation is still a South African cultivated strain namely WE 372. Malolactic fermentation still occurs naturally in barrique and the wine is neither filtered nor cold stabilized.

#### TASTING NOTES:

The classic claret-like cassis, cedar and blackcurrant profile is typical of the 2005 Boekenhoutskloof Cabernet Sauvignon. With a richness of the mid-palate and layers of textural depth, which are bound together by complex tannins adding a level of austerity to the wine. The structure and firm acidity suggest this wine has at least a decade of ageing potential.