Boschkloof

2024

‘KOTTABOS’ CHENIN BLANC

Stellenbosch - South Africa

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Karibib Vineyard
Vine Age: 33-years-old
Soil Type: Weathered granite
Viticulture: Practicing Organic
Fermentation: Native – open-top stainless-steel (100% whole-bunch)
Skin Contact: 4-5 days
Aging: 11 months in neutral 500L French puncheons
Alcohol: 13%
pH: 3.49
Total Acidity: 5.4 g/L
Total SO2: 82 ppm
Total Production: 208 cases
UPC: 6008409000236

Reviews

The WineMag | 93 points
Tim Atkin, MW | 93 points
Platter's Guide | 93 points

About

Kottabos is a Greek drinking game of the highest skill – where after many glasses of wine one elegantly flings the leftover lees from naturally unfiltered wine toward predetermined targets in the room with fellow drinking friends. In this case, ‘Kottabos’ is a small side project from Reenen Borman of Boschkloof in which he experiments with more adventurous winemaking techniques on grapes grown in the Polkadraai Hills. In 2020 Reenen wanted to get even a bit more experimental and produced one barrel of skin fermented Chenin from the Karibib Vineyard. The results were positive, and this spicy and textured wine is now in its fifth iteration.

The Chenin was handpicked exclusively from the ‘Karibib Vineyard’ in the Polkadraai Hills and entirely fermented whole-bunch in an open-top stainless steel fermenter. Reenen hand-plunged the clusters throughout the course of each day for five days. He then pressed the juice to a single neutral 500L French puncheon to finish fermentation and mature on the lees. Following 11 months aging, the wine was bottled directly from barrel with just a light sheet filtration and sulfur addition at bottling. No fining.

Tasting Note

Golden, like late afternoon light. Honey, hay, and baking spice are revealed on the nose, with zippy citrus, chamomile, and a flash of pickled ginger on the palate. It's textured but clean with a gentle grip.