Boschkloof

2023

CABERNET SAUVIGNON

Stellenbosch - South Africa

ORGANIC VEGAN

Stats

Grapes: 100% Cabernet Sauvignon
Vineyard: Boschkloof Estate
Vine Age: 27-years-old
Soil Type: Ferricrete and granite
Viticulture: Practicing organic
Fermentation: Native & inoculated with house-cultured yeasts – stainless-steel tank (100% de-stemmed)
Skin Contact: 16 days
Aging: 16 months in 225L French barriques (10% new)
Alcohol: 14%
pH: 3.61
Total Acidity: 5.4 g/L
Total SO2: 92 ppm
Total Production: 833 cases
UPC: 6008409000045

Reviews

Platter's Guide | 93 points

About

Bordeaux, Napa Valley, Margaret River, Stellenbosch... the case has been made for all four to exist in the same space when talking about great Bordeaux varieties and world-class wines. Lauren Buzzeo (formerly of Wine Enthusiast) said this about Stellenbosch Cabernet, 'Think New World fruit meets Old World structure—the best of both.' Boschkloof's vineyard, being located in the well-draining granitic soils of the Polkadraai Hills is perfectly situated for textbook, classy Cabernet Sauvignon.

The grapes were handpicked, destemmed, and fermented with both inoculated and native yeasts. Pumpovers occurred three times per day to get gentle extraction of color, tannins and flavor. Once the wine went dry it sat on skins for a total of 16 days prior to being pressed off to French barriques (10% new). After 16 months of aging with a single racking halfway through, the barrels were blended to tank to settle naturally and bottled with a gentle fining and just another small dose of sulfur dioxide.

Tasting Note

Rich blueberry and ripe cherry meet cedar and pencil shavings on the nose. Layers of cocoa, mulberry, and a touch of cinnamon unfold on a velvety yet complex palate. Deep, bold, and refined.