

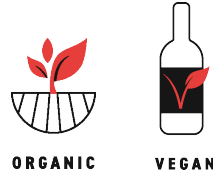


Boschkloof

2020

SYRAH

Stellenbosch - South Africa



Stats

Grapes: 100% Syrah
Vineyard: Boschkloof Estate
Vine Age: 27-years-old
Soil Type: Decomposed granite over ironstone
Viticulture: Practicing organic
Fermentation: Native & Inoculated
– stainless-steel open-top tanks (30% whole-cluster)
Skin Contact: 12 days
Aging: 14 months in old 400L French oak (15% new)
Alcohol: 14%
pH: 3.61
Total Acidity: 5.3 g/L
Total SO2: 94 ppm
Total Production: 917 cases
UPC: 6008409000168

Reviews

Tim Atkin, MW | 94 points
Wine Enthusiast | 90 points
Vinous | 92 points

About

Cabernet Sauvignon is the most planted red variety in Stellenbosch, but it might be Syrah that can achieve the highest highs...albeit in certain pockets. Polkadraai is the sub-region of Stellenbosch where so many exciting things are happening (like the new chapter at Boschkloof) and Syrah is at the front of this excitement. Boschkloof, unlike most Stellenbosch producers, is renowned for Syrah. The perfect marriage of peppery/savoriness with rich fruit is what truly puts the grape on a pedestal here. In 2019, Tim Atkin, MW, named his red wine of the year a Boschkloof Syrah from the 2017 vintage. The 2020 vintage continues in the same ethos that has always driven Reenen's winemaking style: hands-off approach, aiming for the typical Syrah perfume and fruit profile to be dominant. Ripening conditions in Stellenbosch were excellent in 2020, with moderate temperatures and dry conditions.

Clones SH21 & SH99 were handpicked and fermented with ambient and inoculated yeast, roughly 30% whole-bunch, in open-top stainless-steel tanks. The wine sat on the skins for 12 days prior to being gently pressed to old 400L French barrels (15% new and the rest 2nd and 3rd passage), where it aged for 14 months. Malolactic fermentation occurred naturally in barrel and a small dose of sulfur dioxide was added post-ML. The wine was bottled without fining, a light sheet filtration at bottling and a small dose of SO2.

Tasting Note

Black fruits weave between black pepper, violet, sage, and tobacco, all supported by a backdrop of clear acidity and fine-grained tannins. Very smooth texture, generous weight, and a bright finish.