

Stellenbosch - South Africa

## Background

Boschkloof is a second-generation wine estate in the Polkadraai Hills ward of Stellenbosch known for making world class Syrah. It was founded in 1996 by Jacques Borman, and today, his son Reenen is at the helm. Reenen has brought a fresh perspective to an already ascending estate. His university studies and work in the Rhône Valley have impacted his stance greatly, but it is really his relationships with other new wave South African winemakers that have influenced a lot of his winemaking decisions. While the styles of wine that he makes could be called classically Stellenbosch, there is a definite new-wave spin as he has dialed back the amount of new oak greatly and added some concrete to his aging program. Boschkloof is unique in the Vine Street book as it is one of the few South African producers who owns estate vineyards. The Boschkloof team consists of three families that have worked on the farm and in the cellar for over 15 years. In a nutshell, Boschkloof is a perfect example of the new benchmark Stellenbosch.



BOSCHKLOOF

#### Whites SRP \$18-20

The Sauvignon Blanc is tank fermented while the Chardonnay is fermented & aged in used oak.

#### Reds SRP \$18-80

The Cab, Cab-Merlot, & Syrahs are timeless in style & age in mostly used oak and/or concrete.

### **'Kottabos' Line** SRP \$22

This is Reenen's experimental range that includes a skin-fermented Chenin Blanc & a partial whole-cluster Grenache-Syrah blend.



# Highlights

Boschkloof is a second-generation wine estate in the Polkadraai Hills ward of Stellenbosch run by Reenen Borman.

Boschkloof is known for making one of the most highly rated red wines in South Africa ('Epilogue').



Boschkloof can be considered the 'new' benchmark for Stellenbosch: classic yet bright wine styles with a focus on site specificity.

## **Ethos**





O <u>@vsiwine</u>