



## Boschkloof

2019

# 'KOTTABOS'

*Grenache-Syrah | Stellenbosch - South Africa*



**NATURAL**



**ORGANIC**



**VEGAN**

### Stats

**Grapes:** 60% Grenache - 40% Syrah

**Vineyard:** Skilpadvlei Vineyard

**Vine Age:** Grenache (15-years-old) -  
Syrah (30-years-old)

**Soil Type:** Weathered granite

**Viticulture:** Practicing Organic

**Fermentation:** Native - picking bins  
(100% whole-cluster)

**Skin Contact:** 10-12 days

**Aging:** 11 months in neutral 500L

French puncheons (Grenache) and  
concrete egg (Syrah)

**pH:** 3.53

**Total Acidity:** 5.4 g/L

**Total SO<sub>2</sub>:** 50 ppm

**Total Production:** 250 cases

### Reviews

Platter's Guide | 92 points

Tim Atkin, MW | 92 points

The WineMag | 92 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. The relaxed nature of the game by performing its skillful task while still seated at the communal dining table made for great fodder. Kottabos in the case of this wine is a small side project from Reenen Borman of Boschkloof. Here he experiments with other grapes not grown on the estate farm, but still within the Polkadraai Hills, and also presses the boundaries a bit more with more adventurous winemaking techniques.

2019 was a breath of fresh air with the worst of the drought in the past, though the yields were the lowest in 14 years, but the wines showed much more freshness than the three previous vintages. The Grenache and Syrah were handpicked from the Skilpadvlei Vineyard in the Polkadraai Hills and kept separate until blending. Both components were fermented open top in picking bins and 100% whole-bunch with 10-12 days on skins. The lots were pressed separately with only the free run juice being used and the Grenache was aged in neutral French 500L puncheons while the Syrah went to concrete. After 11 months the lots were racked and bottled without fining or filtration and only a small dose of SO<sub>2</sub>.

### Tasting Note

A subtle but compelling nose of red and black fruit, fynbos, white pepper and a little earth. A nice fleshiness about the wine on entry to go with fresh acidity and grippy tannins, the two varieties combining well to provide both drinkability and complexity.