



Boschkloof

2020

'KOTTABOS'

Skin Fermented Chenin Blanc | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Karibib Vineyard
Vine Age: 38-years-old
Soil Type: Weathered granite
Viticulture: Practicing Organic
Fermentation: Native – open-top stainless-steel (100% whole-cluster)
Skin Contact: 10 days
Aging: 10 months in a single neutral 500L French puncheon
pH: 3.58
Total Acidity: 4.9 g/L
Total SO2: 30 ppm
Total Production: 50 cases

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. In 2020 Reenen wanted to get even a bit more experimental and produced one barrel of skin fermented Chenin from the Karibib Vineyard and the vintage provided the ideal conditions in which to do that first batch.

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 ten consecutive days. He then pressed the juice to a single neutral 500L French puncheon to finish fermentation and mature on the lees. Following 10 months aging and without any additions the wine was bottled directly from barrel without fining or filtration and just a small sulfur addition.

Tasting Note

Ripe citrus fruit, spice and hints of ginger. Beautifully balanced with a textured and long finish.