



## Boschkloof

2020

# 'EPILOGUE'

Syrah | Stellenbosch - South Africa



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Syrah – clone SH99  
**Vineyard:** Boschkloof Estate  
**Vine Age:** 26-years-old  
**Soil Type:** Decomposed granite over ironstone  
**Viticulture:** Practicing Organic  
**Fermentation:** Native & inoculated with house-cultured yeasts – open-top stainless-steel tank (30% whole-cluster)  
**Skin Contact:** 14 days  
**Aging:** 14-16 months – 66% in concrete - 34% in new French 400L puncheons  
**Alcohol:** 13.5%  
**pH:** 3.61  
**Total Acidity:** 5.4 g/L  
**Total SO<sub>2</sub>:** 89 ppm  
**Total Production:** 292 cases  
**UPC:** 6008409000144

### Reviews

Tim Atkin, MW | 98 points  
The WineMag | 96 points

### About

The 'Epilogue' block was planted in 1996 by Jacques Borman following his tremendous success at La Motte in the 1980s and early 1990s. The early results were impressive, but Reenen has really taken this wine to another level. The Borman's flagship wine was going to be 'Conclusion', the Bordeaux-style blend but it was Reenen felt Syrah was the grape that the family best grew and thought this was the next chapter, or epilogue. It was a vineyard that always asked for a little less in every area: less ripeness, less oak, less extraction, etc. The results are nearly unparalleled. Tim Atkin, MW called the 2017 his 'wine of the year' and awarded the 2020 98 points. This is some of the best wine you will find in the Cape, hands down, and really helps to explain why Boschkloof was named a First Growth producer by Tim Atkin.

The grapes were hand-harvested with 30% being left intact for fermentation. The majority of the lot was whole-bunch pressed to open top tanks though one-third was fermented entirely whole-cluster in stainless-steel. Fermentation occurred with both spontaneous and house cultured yeasts. Post-fermentation 66% was matured in concrete tanks and the remainder was sent to new 400L French oak barrels for 14-16 months. The wine aged on the fine lees with one small sulfur addition in the winter and was bottled without fining and just a light sheet filtration and another small addition of sulfur.

### Tasting Note

This is first rate Syrah, with a complex nose redolent of dried herbs before dark berries, anise, vanilla, earth and black pepper. The palate is superbly long, with flexible tannins and a savory finish. Jaw-dropping.