



Boschkloof

2019

'KOTTABOS'

Chenin Blanc | *Stellenbosch - South Africa*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc

Vineyard: Two sites in the Polkadraai

Hills: 60% Vergenoegd - 40% Karibib
Vineyard

Vine Age: Vergenoegd Vineyard (36-
years-old) - Karibib Vineyard (40-
years-old)

Soil Type: Weathered granite

Viticulture: Practicing Organic

Fermentation: Native – barrel
fermented in neutral 500L French
puncheons

Skin Contact: None

Aging: 10 months in neutral 500L
French puncheons

Alcohol: 13.3%

pH: 3.49

Total Acidity: 5.5 g/L

Total SO₂: 40 ppm

Total Production: 250 cases

UPC: 6008409000274

Reviews

Platter's Guide | 92 points

Tim Atkin, MW | 93 points

The WineMag | 90 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 Chenin was handpicked from two sites in the Polkadraai Hills and whole-bunch pressed where it lightly settled for 24 hours prior to being placed into neutral 500L French puncheons. The wine fermented naturally on its lees for about three weeks prior to going dry and was aged in the same barrels for ten months. After that time it was gently racked off of the gross lees and bottled without fining or filtration and only a small hit of sulfur dioxide at bottling.

Tasting Note

A pretty nose of lime, white peach, flowers and herbs plus the merest hint of leesy complexity. The palate, meanwhile, is light and pure with a lovely line of acidity and a long, steely finish.