



Boschkloof

2021

'KOTTABOS'

Grenache-Syrah | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 67% Grenache - 33% Syrah

Vineyard: Skilpadvlei Vineyard (Grenache) - a single site near the Boschklouf Estate (Syrah)

Vine Age: Grenache (16-years-old) - Syrah (31-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)

Alcohol: 13.5%

pH: 3.53

Total Acidity: 5.5 g/L

Total SO2: 55 ppm

Total Production: 350 cases

UPC: 0700083660480

Reviews

Platter's Guide | 91 points

Tim Atkin, MW | 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 Boschklouf. 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.

The Grenache was handpicked Skilpadvlei Vineyard in the Polkadraai Hills and the Syrah came from just down the road from the Boschklouf Estate. Both components were fermented separately in open top picking bins and entirely whole-cluster with 10-12 days on skins. The lots were pressed individually 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 SO₂.

Tasting Note

A subtle but compelling nose of red and black fruit, fynbos, white pepper and a little earth. There is nice fleshiness on entry balanced by fresh acidity and grippy tannins. Drinkability and complexity, nailed.