



Boschkloof

2022

'KOTTABOS'

Grenache-Syrah | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 80% Grenache - 20% Syrah

Vineyard: Skilpadvlei Vineyard
(Grenache) - Boschkloof Estate
(Syrah)

Vine Age: Average: 20-years-old

Soil Type: Weathered granite

Viticulture: Practicing Organic

Fermentation: Native – picking bins
(Grenache: 100% whole-cluster -
Syrah: 100% de-stemmed)

Skin Contact: 12 days

Aging: 10 months in concrete
(Grenache) and old French oak
(Syrah)

Alcohol: 13.5%

pH: 3.59

Total Acidity: 5.4 g/L

Total SO₂: 85 ppm

Total Production: 1,000 cases

UPC: 0700083660480

Reviews

Vinous | 94 points

Tim Atkin, MW | 93 points

Decanter | 91 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, meant to capture a more experimental style than his Boschkloof label. The majority of the fruit for the 2022 vintage comes from non-estate fruit, though the Syrah portion (20% of the blend) comes from the Boschkloof Estate in the Polkadraai Hills.

The Grenache was handpicked Skilpadvlei Vineyard in the Polkadraai Hills and the Syrah came from the Boschkloof Estate. The grapes fermented in separate picking bins. The Grenache was fermented entirely whole-bunch, while the Syrah was entirely de-stemmed. After 12 days on the skins, the lots were pressed individually, and the Grenache aged in concrete while the Syrah aged in old oak. After 10 months, the wines were racked and blended then 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. The dance of these elements delivers a wine that is both immediately enjoyable and intricately complex.