



Boschkloof

2024

'KOTTABOS' GRENACHE SYRAH

Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 72% Grenache - 28% Syrah

Vineyard: Polkadraai Hills

Vine Age: 15-years-old (Grenache) -
28-years-old (Syrah)

Soil Type: Decomposed granite

Viticulture: Practicing organic

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

Skin Contact: 12 days

Aging: 12 months in concrete
(Grenache) and old French oak
(Syrah)

Alcohol: 13.5%

pH: 3.54

Total Acidity: 5.3 g/L

Total SO2: 79 ppm

Total Production: 417 cases

UPC: 0700083660480

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. 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 2024 vintage is a blend of 72% Grenache and 28% Syrah fruit from the Polkadraai Hills.

Both varieties were handpicked and 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 12 months, the wines were racked and blended without fining and bottled with just a light sheet filtration and a small dose of sulfur.

Tasting Note

Perfumed with red and black fruits, fynbos, and white pepper, touched by earth. Juicy yet fresh, with bright acidity and grippy tannins. Layers of spice add depth to this bold yet refined blend.

Reviews

The WineMag | 91 points

Tim Atkin, MW | 93 points

Platter's Guide | 91 points