



BOEKENHOUTSKLOOF

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SYRAH 2014

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TASTING NOTE

Alcohol: 14.01%vol
RS: 2.02g/l
TA: 5.6g/l

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The Boekenhoutskloof Syrah is sourced from three different sites. We acquired two new properties in the Swartland (Porseleinberg and Goldmine) a few years ago for its unique terroir of rocky bedrock and decomposed mica schist soils. These vineyards contribute to a substantial amount of our current bottling, although the original Wellington vineyard still contributes roughly 40% of our Syrah.

The fruit from each site is vinified separately as each parcel shows distinctive and individual characteristics. The grapes are partially de-stemmed and ferment spontaneously in concrete tanks with a soft délestage 2-3 times a day. Once cuvaison has been completed, the wine is moved to large traditional 2 500L foudres and 600L demi-muids for further ageing for up to 18 months, depending on the vintage.

The nose offers cinnamon, nutmeg and cloves with an abundance of dark plums and violets with hints of white pepper and dark chocolate. The attack on the palate is rich, generous and intense with the sweet spices and dark berry fruit following through. The wine is exceptionally smooth and balanced with perfectly integrated acidity and mouth-filling, svelte tannins adding to the fine structure. The finish is long with great fruit purity

