



BOEKENHOUTSKLOOF

SYRAH 2015

FACT SHEET

Alcohol: 13.9%vol
RS: 1.8g/l
TA: 5.5g/l

Vineyard

The Boekenhoutskloof Syrah is sourced from our two properties in the Swartland. We acquired these two sites (Porseleinberg and Goldmine) a few years ago, for their unique terroir of rocky bedrock and decomposed mica schist soils. This is our first vintage claiming “Wine of Origin Swartland” for this wine, and our blend comprises of 80% Porseleinberg and 20% Goldmine fruit.

Winemaking Philosophy (Vinification & Winemaker’s Comments)

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 tulip shaped concrete tanks with a soft *délestage* 2 - 3 times a day. Once *cuvaison* was completed, the wine was moved to large traditional 2 500L foudres and 600L demi-muids for a further 18 months of ageing.

Tasting Notes

The brooding *sous bois* character of the nose is complemented by an abundance of dark berry fruit and violets. Beautiful floral aromas follow through onto the palate with intense spice, liquorice and dark plum. The wine is meaty and Rhône-like in style on the mid-palate with integrated acidity and fine, vibrant tannins to balance, offering great ageability. The peppery finish is long with hints of cloves, fennel and aniseed.

