



BOEKENHOUTSKLOOF

SYRAH 2016

FACT SHEET

Alcohol:	14.47%vol
RS:	2,0g/l
TA:	5.2g/l
pH:	3.75

Vineyard

The Boekenhoutskloof Syrah is sourced from our two properties in the Swartland. We acquired these two sites (Porseleinberg and Goldmine) for its unique terroir of rocky bedrock and decomposed mica schist soils. This is only our second vintage claiming Wine of Origin Swartland and our blend comprises of 80% Porseleinberg and 20% Goldmine fruit. The region experienced extreme heatwaves from October 2015 until the end of January 2016, posing a vintage year where phenolic ripeness had to contend with rapidly rising sugar levels. These unusual weather patterns necessitated early green harvesting around the veraison period to ensure low yields, create balance and minimise stress on these dryland vines.

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 cuvaision 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.

Tasting Notes

The complex nose offers a brooding compote of dark berry fruit, black olives, perfume and spice. The blackberries, youngberries, brambles and violets of the nose follow through onto a full, round palate with intense notes of allspice, liquorice and black pepper. The mid-palate is concentrated and focused, yet austere and lithe at the same time. The wine is savoury, almost Rhône-like in style with integrated acidity and firm, fine-grained tannins to balance, offering structure and great ageability. The spicy finish endures with hints of cloves, nutmeg and cardamom and subtle garrigue nuances.


