



BOEKENHOUTSKLOOF

SYRAH 2017

FACT SHEET

Alcohol: 14.35% vol
RS: 1.3g/l
TA: 5.0g/l
pH: 3.70
W.O.: Swartland

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 third vintage claiming Wine of Origin Swartland and our blend comprises of 80% Porseleinberg and 20% Goldmine fruit. The 2017 vintage year followed another year of extreme drought and we were relieved with a more typical growing season than the previous two extremely dry, drought-stricken years. The Syrah showed more intensity and perfume than usual, our juice to skin ratio was back to normal again and the analysis for the acid was perfect, all factors contributing to a very fine structure in our wines.

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 destemmed and ferment spontaneously in tulip shaped 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.

Tasting Notes

The nose shows mulberry, dark plums, blackberry and intense whiffs of liquorice and violets. The entry is savoury and earthy with the dark berry fruit of the nose following through with notes of black cardamom, sweet tobacco and cloves. The mid-palate is full-bodied, yet elegant and lithe, with grainy tannins providing good structure and integrated acidity creating exceptional balance. Flavours of cured meat, white pepper and black olives lend classic complexity. Hints of tar, aniseed and espresso linger on a fine, silky finish.

