



# BOEKENHOUTSKLOOF

## SYRAH 2020

### FACT SHEET

|                 |             |
|-----------------|-------------|
| <b>Alcohol:</b> | 14.00 % vol |
| <b>RS:</b>      | 1.90 g/l    |
| <b>TA:</b>      | 5.00 g/l    |
| <b>pH:</b>      | 3.87        |
| <b>W.O.</b>     | Swartland   |

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#### Vineyards & Winemaker's Notes

Grapes for our Boekenhoutskloof Syrah are picked from selected parcels of the finest Syrah, grown at our Swartland farms, namely Porseleinberg (88%) and Goldmine (12%), close to the small town of Riebeek-Kasteel. The Porseleinberg vineyards are planted on an extremely hard and rocky bedrock of decomposed Mica-Schist - a unique terroir within the appellation. The vineyards on Goldmine sit on the south-western slopes of the Kasteelberg and comprise of Brown Schist with deposits of Table Mountain Sandstone, which is weathered and washed from the adjacent mountain. The delicate combination of these two properties allow for this expression of both concentrated and structured wines, made from this Rhône grape.

The winter preceding the 2020 Swartland Syrah vintage offered suitable cold units during dormancy, ensuring a good start to the vineyard cycle. As late spring / early summer approached, the vines produced good fruit set, with even berry sizes. A moderately dry growing season followed, delivering average yields. We experienced moderate alcohol levels and lower pH levels, accompanied with bright fruit. Fortunately, 2020 Syrah won't be remembered for extreme heat spikes which have become somewhat customary in recent years. These tend to put the Swartland harvests under pressure. The contrary provided a supremely elegant vintage for such a warm appellation.

#### Winemaking Philosophy (Vinification)

Our Syrah grapes were hand-harvested into lug boxes and transported to Boekenhoutskloof in Franschhoek for vinification. Grapes were cooled in our cold room, then transferred to our tulip-shaped concrete tanks for fermentation. A combination of partially destemmed and whole-bunch (60%) clusters fermented spontaneously with minimal sulphur additions and no acidification. A soft délestage was performed 2-3 times per day. Once maceration is complete, the skins are basket pressed and gravity-fed into traditional 2 500L Austrian oak foudres and 600L demi-muids for further ageing of up to 18 months.

#### Tasting Note

Dark plums, black fruit and an intriguing savoury, gamey character dominate the rich, brooding nose with aromas of olive brine, exotic spice and gentle whiffs of cured meat, cardamom, and violets. Flavours of dark cherry, blackberries and mulberry follow through from the intense core of plummy fruit, with hints of red liquorice, cranberry and Szechuan pepper adding further complexity to the attractive sanguine character. The mid-palate is exceptionally smooth, round and lithe with superb complexity and elegance. The wine is focused, powerful and well-structured, yet shows finesse and plushness, with its silky-soft powdery tannins and perfectly integrated acidity to balance. White pepper, aniseed and cloves linger on a pure, focused finish, with subtle nuances of iron fer and tar.

