

THE CHOCOLATE BLOCK



2022 VINTAGE 3951 BARRELS

Alcohol: 14.50%vol
RS: 3.36 g/l
TA: 5.16 g/l
pH: 3.85
Blend: Syrah 77%; Grenache 9%; Cinsault 8%; Cabernet Sauvignon 5%; Viognier 1%



Vinification & Winemaker's Comments

The Chocolate Block 2022 marks our 21st vintage of this iconic wine and the first to fully utilise our new OXOline system within the renovated Maturation Cellar at Helderberg Winery. Cold winter conditions resulted in a slow start to the 2022 growing season with budding occurring 2-3 weeks later than average. This delay continued throughout with late veraison. Frequent rain showers ensured lush canopy growth which protected clusters from sporadic sunburn during the accelerated, hot December conditions and the heat peaks experienced during January. This vintage showed lower-than-average yields with fruit that was perfumed, aromatic and elegant with balanced tannins.

"We made an important decision in 2015 to shift from general appellation Western Cape to Wine of Origin Swartland. The significance is that we can directly manage the majority of the fruit being vinified for The Chocolate Block and farm the vineyards using our sustainable approach to viticulture. After more than a decade of working with these Swartland vineyards, our Porseleinberg and Goldmine farms represent about 60% of the fruit in the final blend. Notably, we can see that the wines have changed stylistically. With our acquisition of Partnership Vineyard in '22, we have further expanded our footprint in the Swartland and our goal of eventually filling our fermenters with our own, sustainably farmed vineyards. It's about the purity of fruit, elegance and structure."
- Marc Kent

Grapes are whole-berry fermented in a combination of concrete and stainless steel fermenters with no additions being made. After spontaneous fermentation, we transferred the juice to seasoned (95%) 225L French barrique and 5% (on Cabernet Sauvignon) in new 225L French Barrique. The élevage ranged between 12-14 months, depending on variety.

Tasting Notes

Boysenberry and dark cherry dominate an inviting nose, with gentle scents of violets and rose petals and intriguing whiffs of exotic spice. The brambly black and red fruits of the nose follow through with flavours of ripe plums, black currant, dried cranberries and blueberries. Slight hints of cured meat and espresso add complexity to the round, silky mid-palate. The mouth-coating texture of dark milk chocolate is balanced with fine, powdery tannins and fresh yet integrated acidity. The wine is medium-bodied, lithe, and elegant with licorice and subtle hints of crushed coriander and black cardamom lingering on a smooth, soft finish.