



Wine: **The Chocolate Block 2016 Vt**
Country: **South Africa**
Region: **Swatland**
Producer: **Boekenhoutskloof Vineyards**
Vintage: **2016**
Colour: **Red**
Grape Variety: **79% Syrah - 11% Grenache Noir - 6% Cabernet Sauvignon
3% Cinsault - 1% Viognier**
Status: **Still**
Allergens: **contains sulphites
Eggs**
Body Value **D (A is light, E is full bodied)**
abv: 14.39% - bottle size: 75cl

Bin No:
1930



Tasting Note:

The nose is exceptionally perfumed with an abundance of complex red and dark berry fruit, violets and intense aromas of white pepper. Dark brooding fruit follows through onto a structured, opulent palate with notes of cardamom, cumin, cloves and black pepper. The midpalate is rich, textured and balanced with integrated acidity, cocoa powdery tannins and a definite cedarwood character derived from French oak. White pepper lingers on a smooth, lifted finish.

Winery information:

The quest to understand the name of this wine and the wine itself is now the stuff of legends. The style of the wine is a reflection of the belief that the Cape, with its Mediterranean climate, is eminently suited to blended reds. The make-up of this wine is tweaked from vintage to vintage to best reflect the season and the ancient vines of great character that are an integral part of the wine's charm and personality.

Vinification:

The 2016 Chocolate Block is a blend of 79% Syrah, 11% Grenache Noir, 6% Cabernet Sauvignon, 3% Cinsault and 1% Viognier. Due to the looming drought conditions, yields were much lower, resulting in higher berry concentration and healthier grapes.

Phenolic ripeness was easily achieved, with the harvesting of grapes taking place earlier, during the cooler stages of the harvest period.

The increased volume of Grenache Noir in the blend enhances the flavour profile significantly, with Syrah being the structural backbone. The Grenache was matured in 600 litre barrels to retain its unmistakable fruity aromas and vibrancy.

The wine matures in 1st (all of the Cabernet Sauvignon), 2nd and 3rd fill French oak barrels as well as 2500 litres French oak foudres for 16 months before it undergoes a light egg-white fining and filtration.

1979 barriques were selected for the 2016 vintage

Food Recommendation

It matches perfectly with Grilled or Roast Beef

