



Wine: **The Chocolate Block 2017 Vt**
Country: **South Africa**
Region: **Swatland**
Producer: **Boekenhoutskloof Vineyards**
Vintage: **2017**
Colour: **Red**
Grape Variety: **64% Syrah -14% Grenache Noir
10% Cabernet Sauvignon -11% Cinsault
1% Viognier**
Status: **Still**
Allergens: **contains sulphites
Eggs**
Body Value **D (A is light, E is full bodied)
abv: 14.5% - bottle size: 75cl**

Bin No:
1930



Tasting Note:

The nose offers a brooding compote of dark fruit with an abundance of perfume and savoury whiffs of cured meat, black olives and cigar box. The palate shows red and dark berry fruit with flavours of ripe, red plums, blueberries, black cherries and tar evident on the mid-palate. The violets and spice of the nose follows through with a vibrant acidity and smooth, fleshy texture. Blackberries and liquorice linger in the mouth with hints of dark chocolate and sweet tobacco.

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 2017 Chocolate Block is a blend of 64% Syrah, 14% Grenache Noir, 10% Cabernet Sauvignon, 11% Cinsault and 1% Viognier. Due to the looming drought conditions, yields were much lower, resulting in higher berry concentration and healthier grapes.

This is the third vintage where 100% Swatland fruit is used.

The Swatland vineyards are renowned for its slate and granitic soils, creating tension and vibrancy in the wine. The increased volume of both Grenache and Cinsault in the blend certainly enhances the flavour profile significantly, with Grenache contributing exceptional fruit purity and Cinsault lending floral and ripe strawberry notes. Syrah remains our structural backbone. The Grenache was matured in 600L barrels to retain its unmistakable fruity aromas and a pronounced freshness. The wine matures in 1st (all of the Cabernet Sauvignon), 2nd and 3rd fill French oak barrels as well as 2500L French oak foudres for 12 months before it undergoes a light egg-white fining and filtration. 2057 barriques were selected for our 2017 vintage.

Food Recommendation

It matches perfectly with Grilled or Roast Beef

