

Boekenhoutskloof

Boekenhoutskloof Syrah 2021 is an exceptional expression of Swartland's rugged terroir, showcasing the power and finesse of this renowned Rhône varietal.



Syrah 2021

Franschhoek, South Africa

Region and Vineyards

The **Boekenhoutskloof Syrah 2021** is sourced from two key Swartland sites:

- Porseleinberg vineyards (90%): Situated on a rocky bedrock of mica-schist, these challenging soils define the unique terroir of the Porseleinberg ward, contributing minerality and intensity to the wine.
- Goldmine vineyards (10%): Located on the southwest slopes of Kasteelberg, these vines are rooted in **brown schist** with deposits of **Table Mountain** sandstone, providing structure and depth to the wine.

The 2021 growing season in Swartland benefited from a cold winter, ensuring proper vine dormancy and a balanced start. The absence of heat spikes during December and January allowed for slow, even ripening, resulting in refined fruit with enhanced elegance.

Winemaking

The **Syrah grapes** were **hand-harvested** and transported to Boekenhoutskloof in Franschhoek for vinification. After cooling, the grapes were fermented in tulip-shaped concrete tanks, incorporating 65% whole-bunch fermentation and partial destemming.

Fermentation was spontaneous, with minimal sulfur additions and no acidification, emphasizing the purity of the fruit. **Délestage (rack and return)** was performed 2-3 times daily to ensure gentle extraction. After maceration, the skins were basket-pressed, and the wine was aged in traditional 2,500L Austrian oak foudres and **600L demi-muids** for up to **18 months**, adding texture and complexity.





Alcohol: 13,75 %

Composition: 100% Syrah







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Tasting Notes

- Aroma: Bold and expressive, with notes of plum, violet, and a touch of spiciness, complemented by layers of black licorice, anise, and a hint of earthiness.
- Palate: Full-bodied and vibrant, featuring flavors of **blueberries**, **dark fruits**, and **pepper**, balanced by plush tannins and a lively acidity.
- **Finish**: Sweet tobacco and **black cardamom** linger on the finish, with nuances of **iron fer** and a subtle charred note adding depth and character.

Did you know?

The **Porseleinberg vineyards** are considered some of South Africa's most challenging yet rewarding terroirs, with their rocky, schist-based soils producing wines of remarkable concentration and minerality. Boekenhoutskloof's dedication to minimal intervention winemaking allows this Syrah to authentically express its origins.

Wine Pairing Ideas

- **Braised lamb shank with rosemary and garlic**: The wine's dark fruit and earthy complexity complement the rich, savory flavors of the lamb.
- **Grilled venison with black pepper sauce**: The spicy and mineral notes of the Syrah balance the gaminess of the venison.
- **Duck breast with plum reduction**: The wine's plum and violet aromatics enhance the fruity sweetness of the reduction.
- **Dark chocolate with sea salt**: The Syrah's subtle spice and dark fruit flavors pair beautifully with the bittersweet chocolate.



Tim Atkin (TA): 97 Points (2021)

Given that 90% of its raw material comes from Porseleinberg - the other 10% comes from Boekenhoutskloof's Roundstone property - it's no surprise that this is such an impressive Syrah. Fermented with 65% whole bunches, it combines fynbos, lavender and Asian spice aromas with a palate of white pepper, barbecued meat, oregano and blackberry framed by sappy, granular tannins. World class. 2025-35



Decanter (DCT): 96 Points (2021)

Vibrant raspberry and red and black cherry fruit, overlaid with considerable black and white pepper in this cooler vintage. The tannins have a beautiful finesse and feel tapered, crisp and fine. There's a subtle but persistent flavour of tea leaves and a hint of violet, while the palate maintains beautiful tension and mouthwatering structure. Wonderfully vibrant and balanced in an energetic, aromatic style. Since 2015, the Syrah has been made entirely from Swartland fruit. In 2021, the grapes came from Riebeek-Kasteel in Swartland, with 90% from the Porseleinberg site (acquired 2009) and 10% from Goldmine (acquired 2014). Kent has moved away from fermenting in stainless steel towards fermenting in concrete in recent vintages. This is spontaneously fermented with 65% whole bunches and aged in 2,500-litre Stockinger casks and 600-litre demi-muids for up to 18 months.







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James Suckling (JS): 94 Points (2021)



#50 TOP 100 WINES OF SOUTH AFRICA. "Lovely fragrance with thyme, cracked pepper, iron, coriander and black berry fruit. Medium-bodied, peppery and compact, with vibrant acidity and a focused finish. Long and persistent. Drink or hold."



