SOUTH AFRICA BUSINESS & INVESTMENTS

BOEKENHOUTSKLOOF
THE CHOCOLATE BLOCK 2015

Cuvaison done with selected yeasts.

Malolactic fermentation.

Aging happens in mixed oak barrels (second and third generation barrels, 2500Lt barrels and 600Lt barrels for Grenache) for a period of 16 months. Clarified and filtered.

Wine with an international structure.

The nose is intense with red berries, blackberry and raspberry, plum, dark chocolate and liquorice always accompanied by sweet spices.

On the palate there is a presence of thin, balanced tannins.
Cocoa powder and hazelnut finish.

Descrizione

Tipologia
Vino rosso secco

Tipo di Vino
Blend

Cantina
Boekenhoutskloof

Appellation
Wine of Origin

Annata
2015

Vitigni
Syrah 71%
Grenache 15%
Cabernet Sauvignon 8%
Cinsault 5%
Viognier 1%

Formato
75cl

Gradazione Alcolica
14,75 vol.%

Paese
Sudafrica

Abbinamenti
Carni rosse
Primi piatti a base di carne

Regione
Swartland

Swartland

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