

THE
OXFORD
WINE
COMPANY

Boekenhoutskloof The Chocolate Block, Franschhoek

£22.99



Vintage:	2019
Bottle Size:	75cl
Alcohol %:	14.50%
Country:	South Africa
Description:	The Chocolate Block is a blend of Syrah, Grenache, Cabernet Sauvignon, Cinsault and Viognier. The Syrah comes from malmesbury, the Grenache from Citrusdal, the Cinsault from Wellington and the Cabernet and Viognier come from Boekenhoutskloof's own vineyards. The wine is fermented in large 600 litre oak vats and then transferred to second and third fill French barrels for maturation. This is a rich and complex wine.
Cepages:	Viognier,Syrah(Shiraz),Grenache(Garnacha),Cinsault,Cabernet Sauvignon
Group:	South Africa
Sub group:	Western Cape
Colour:	Red
Closure:	Cork
Producer:	Boekenhoutskloof
Website:	www.boekenhoutskloof.co.za
Organic/Bio Status:	
Food / cocktail match:	How could it be anything but South African game meats?
Food / cocktail recipe:	
Press	90/100 points erobertparker.com October 2014 93/100 points Tim Atkin MW's South Africa 2014 Special Report
Awards	
Other Info:	