

THE CHOCOLATE BLOCK

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FACT SHEET



Alcohol:	14.69%vol
RS:	2.90 g/l
TA:	5.0 g/l
pH:	3.77
Blend:	Syrah 71%; Grenache 11%; Cinsault 9%; Cabernet Sauvignon 8%; Viognier 1%

Vinification & Winemaker's Comments

Vintage 2019 was preceded by a dry growing season ensuing in a record-low harvest yield. The crush was down 2% from 2018 tonnages. The optimistic retrospect of these conditions resulted in smaller, more concentrated berries due to their higher pulp-to-juice-ratio. These circumstances, along with green harvesting due to uneven bud-break, were encouraging to make wines with great complexity. The Swartland experienced moderate temperatures during December '18 and January '19, with the first heatwaves impacting the appellation during February. The picking window for The Chocolate Block was a mere two-week period. Fortunately, our even greater reliance on our vineyards from Porseleinberg and Goldmine farms made it a manageable fortnight in terms of fruit-picking and refrigerated transport logistics. By early accounts, 2019 proves to be another good vintage for Syrah with pronounced black fruit flavors and a classic black olive nuance. The predominant variety (71%) displays a beautiful inkiness in the glass. The Grenache vineyards on Porseleinberg are becoming well-established, and this variety is undoubtedly the bright, aromatic star of the blend revealing an old, Châteauneuf-du-Pape-like charm. Old vine Cinsault remains an unheralded gem that effortlessly knits the wine together and establishes a refined elegance. At merely eight percent of this finite variety grown within the appellation, Cabernet Sauvignon is essential in providing structure and grip to the blend. Syrah and Cinsault were matured in a combination of seasoned 2,500L French oak foudres and barriques. Grenache was developed in seasoned 600L demi-muids. Cabernet Sauvignon was the only component exposed to the new French oak barrique. The élevage ranged between 13 & 16 months, dependant on part and vineyard parcel. 2414 barriques were selected for our 2019 vintage.

Tasting Notes

The nose is dark, intense, and brooding with aromas of black cherries, cardamom, sweet tobacco, espresso, and subtle whiffs of perfume. The nose's dark fruit character follows through onto an exceptionally complex, juicy palate with gentle nuances of ripe plums, violets, black olives, cloves, and licorice. The mid-palate is focused, supple, and elegant with excellent, cocoa powdery tannins. The wine is medium-bodied, balanced with an earthy, layered character, covering the entire spectrum of berry fruit - from tart red plums to rich blue and blackberries. The finish is svelte, clean and dry, peppery and lingering, with hints of dried cranberry, tar, graphite, and smoke.

Green Practices: Certified Sustainable.

