

VINO FINO

Explore a World of Wine

BOEKENHOUTSKLOOF THE CHOCOLATE BLOCK 2022



Original price was: \$67.99. ~~\$59.99~~ Current price is: \$59.99.

Product Code:	8465	Closure:	Cork
Country:	South Africa	Unit:	Each
Region:	Swartland	Volume:	750ml
Style:	Red	Alcohol:	14.5%
Variety:	Grenache Blend / GSM	Grape:	77% Syrah, 9% Grenache, 8% Cinsault, 5% Cabernet Sauvignon, 1% Viognier
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 Vintage)

"Boysenberry and dark cherry dominate an inviting nose, with gentle scents of violets and rose petals and intriguing whiffs of exotic spice. The brambly black and red fruits of the nose follow through with flavours of ripe plums, black currant, dried cranberries and blueberries. Slight hints of cured meat and espresso add complexity to the round, silky mid-palate. The mouth-coating texture of dark milk chocolate is balanced with fine, powdery tannins and fresh yet integrated acidity. The wine is medium-bodied, lithe, and elegant with licorice and subtle hints of crushed coriander and black cardamom lingering on a smooth, soft finish.

Grapes are whole-berry fermented in a combination of concrete and stainless steel fermenters with no additions being made. After spontaneous fermentation, we transferred the juice to seasoned (95%) 225L French barrique and 5% (on Cabernet Sauvignon) in new 225L French Barrique. The élevage ranged between 12-14 months, depending on variety."

93/100 Tim Atkin MW, South Africa Report 2023 (2022 Vintage)

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"A skilfully blended and packaged wine that manages to shift large volumes at an extremely profitable price, The Chocolate Block is a clever assemblage of mostly Syrah from the Goldmine and Porseleinberg vineyards. Fleshy, perfumed and smooth, it has sweet goji berry and summer pudding fruit, velvety tannins, scented cinnamon oak and a fresh, lifted finish. 2024-29."

Reviews for the previous vintage below...

93/100 Sarah Ahmed, Decanter (2020 Vintage)

"Smoulders with smoked meat, fennel sausage, smooth dark chocolate and Kahlúa-nuanced blackcurrant, plus sweet, bright, red cherry conserve. Lightly mouth-coating tannins (attractive grip and texture) reinforce the dry, rustic, savoury profile. Sourced predominantly from Boekenhoutskloof's Porseleinberg and Goldmine farms in Swartland. Syrah and Cinsault are aged in seasoned 2,500-litre French oak foudres and barriques; Grenache in seasoned 600-litre demi-muids and Cabernet Sauvignon (7%) in new French oak barrique. Total production of 2,982 barriques. Satisfying."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch