

VINO FINO

Explore a World of Wine

BOEKENHOUTSKLOOF THE CHOCOLATE BLOCK 2024



\$59.99

Product Code:	8465	Closure:	Cork
Country:	South Africa	Unit:	Each
Region:	Swartland	Volume:	750ml
Style:	Red	Alcohol:	14.0%
Variety:	Grenache Blend / GSM	Grape:	73% Syrah, 11% Grenache, 10% Cabernet Sauvignon, 5% Cinsault, 1% Viognier
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Winery notes (2024 Vintage)

"The nose is rich and intense with its abundance of black- and blueberry fruit, ripe brambles, and notes of black olives, perfume and dust. Whiffs of white pepper and coriander seed add to the complexity. The bright dark berries of the nose follow through onto a juicy, abundant palate with classic red liquorice and fresh cherry flavours. The wine is medium to full-bodied, with a broad, weighty midpalate, yet the mouthfeel is smooth, gentle. Lively acidity and svelte, velvety tannins are balanced and add to the elegance, focus and energy of the wine. Hints of cherry tobacco and exotic spice linger on a pure, dry 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 225L French barrique. The élevage ranged between 12-14 months, depending on variety."

Reviews for previous vintages below...

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

"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,

VINO FINO

Explore a World of Wine

it has sweet goji berry and summer pudding fruit, velvety tannins, scented cinnamon oak and a fresh, lifted finish. 2024-29."

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

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021