



# BOEKENHOUTSKLOOF

## THE JOURNEYMAN 2020

### FACT SHEET

**Alcohol:** 14.77 % vol  
**RS:** 2.70 g/l  
**TA:** 5.10 g/l  
**pH:** 3.74  
**W.O.** Franschhoek

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#### Vineyards & Winemaker's Notes

The Journeyman is made solely from own-grown grapes on the slopes surrounding the Boekenhoutskloof property, situated in the Bohoek of the Franschhoek Valley. These vineyards, planted on ancient decomposed granitic soils, have been farmed organically for 12 years now and produce exceptional quality fruit with each incoming vintage. 2020 marks the seventh bottling of this wine (previously 2005, 2007, 2009, 2011, 2015 & 2017). Vintage 2020 is a 50:50 blend produced from two selected barriques each of Cabernet Franc and Cabernet Sauvignon.

Franschhoek had, once again, a very different season to Stellenbosch and the Swartland. Fairly good rainfall replenished all water reserves and coupled with a high diurnal range, this vintage was considered a viticulturally extreme year. An early spring brought an even bud burst and great fruit set. Despite the challenging conditions, organic farming practices were exercised to control disease and fungal pressures. The 2020 vintage is, by comparison, a ripe vintage for Franschhoek, but also very European-like in elegance, brightness, and perfume.

#### Winemaking Philosophy (Vinification)

The grapes are hand-harvested into small lug boxes and then meticulously bunch sorted with berry selection before careful de-stemming. Grapes are skin-fermented in signature French oak barriques from our preferred cooper, Tonnellerie Sylvain. These barriques rest on our original OXOline system, a mechanism which enables subtle 360° turning of the vessel, in position. This unique concept, introduced into the country by Marc Kent in 2002, allows for soft tannin extraction from the skins while gently polishing the wines during fermentation. Particularly on Franschhoek Cabernet Franc, we've found that this method encourages the making of wines with delicate aromatics, subtle flavours, and fine, nervous tannins. Post-fermentation, the wines are pressed and returned to barrique for a 24-month élevage on the OXOline.

#### Tasting Note

The nose is very dark and intense, almost exotic, showing dark fruits galore, with whiffs of spice, perfume, tar and coffee. The palate is seamless and smooth, luxurious, and brooding, with the blackberries and brambles of the nose following through with fine nuances of cedar and graphite. Exceptional structure, and the layered texture of very fine, integrated tannins add to a velvety, complex mid-palate. Brooding black fruit lingers on a silky, persistent finish.

