



BOSCHKLOOF
WINES

Our Story

Boschkloof was purchased in 1995 and named after the natural ravine or 'kloof' on the farm. The land consists of rolling hills and picturesque mountain backdrops. The soil consists mostly of decomposed granite and koffiekliip. The original vineyards on the farm consisted mostly of Cape Riesling, but Jacques decided to remove it and plant better-suited cultivars like Syrah, Cabernet Sauvignon, and Chardonnay. Today Boschkloof is most renowned for their Syrah, especially the single vineyard bottling called Epilogue. It was the first red wine of South Africa to score 98 points by an internationally acclaimed critic.

Veteran winemaker, Jacques Borman, established Boschkloof in 1996 to pursue his dream of starting his own family winery. His son, Reenen Borman, joined the family business in 2010 and took over the winemaking duties in 2012. Together their aim is to make site-specific wines and to showcase the beautiful soils their vineyards grow in.

Our Process

Our farming methods are approached as sustainably as possible. All the grapes are handpicked to secure the quality of fruit before they enter the cellar. A hands-off approach towards vinification takes place in the cellar to showcase the terroir and to expose a sense of place in the wines. The aim is to make timeless wines that tell a story and have a great personality within a quality bracket.

Region

The vineyards are situated in the Polkadraai Hills of Stellenbosch. A region that has consistently proven it provides amazing growing conditions to make world-class wines. The soils consist of mostly decomposed granite mixed with some iron rich duricrust called ferricrete on top. The south-east facing slopes together with a maritime influence from False Bay gives this wine the unique quality it's known for.

