

# Bok Amok Organic Bush Vine Grenache 2023 W.O. Swartland

The name Bok Amok (Antelope Amok) is inspired by the chaos caused by Duiker antelope in the vineyards of the Swartland. These antelope have a particular affinity for Grenache Noir berries, often chewing the border vines down to nubs - a common sight in the Swartland!

In the glass, it's translucent dark cherry red, like a gemstone catching the last light of the day. The nose hits you with wild red berries, candied raspberry, a touch of iron, floral fynbos, and a crack of black pepper. On the palate, it's all about fresh red fruit, with gritty tannins that grip and don't let go. Raw, vibrant, and undeniably alive.

**VINEYARD:** Block 1 was planted in 2006 on weathered granite soils, a perfect match for Grenache Noir. This dryland bush vine block produced 3.8 tons per hectare in 2023, with every grape hand-harvested. The combination of old soils and hardy vines gives this Grenache its distinct Swartland character.

**HARVEST DATE:** March 2023

**WINEMAKING:** These grapes started their journey with an early morning pick, followed by destemming, crushing, and a cool, extended soak. Wild fermentation ran its course, with punch downs done two or three times a day to get every ounce of flavor. After that, it's off to old French oak for 10 months of rest. Bottled with barely a filter, just the way we like it—raw and real.

Alc:12% | RS:2.4 | pH:3.45 | TA:5.6 | VA:0.63



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