

# Bloemcool

## GROENDRUIF

### WINE STORY

GROENDRUIF, DIRECTLY TRANSLATED FROM AFRIKAANS, MEANS 'GREEN GRAPE'. HOWEVER, DURING THE 70S AND 80S, SOUTH AFRICAN FARMERS WOULD ADOPT THEIR OWN NAMES FOR CERTAIN GRAPE VARIETIES, WITH SÉMILLON BEING DUBBED GROENDRUIF, THANKS TO ITS FRESH NOSE OF INTERESTING VEGETAL NOTE SUCH AS ARTICHOKE. FOR THIS BOTTLING, WE'VE FOUND THE FULL EXPRESSION IN THE HILLS OF DARLING WHERE LOCATION DOMINATES THE VARIETAL'S CHARACTERISTICS.

### WINEMAKING INFO

THE GRAPES WERE DELICATELY WHOLE BUNCH PRESSED AND THE JUICE WAS ALLOWED TO SETTLE OVERNIGHT. THE NEXT DAY THE JUICE WAS RACKED INTO A 500 L BARREL AND A 225 L 2ND FILL FRENCH OAK BARREL WHERE IT FERMENTED COLD FOR 3 WEEKS. AFTER FERMENTATION THE BARRELS WERE STIRRED (BATTONAGE) MONTHLY AND THE WINE WAS ALLOWED TO MATURE ON THE LEES FOR 11 MONTHS. THE WINE WAS LIGHTLY FINED PRIOR TO BOTTLING UNFILTERED.

### TASTING NOTE

A GOLDEN-GREEN HUE IN COLOUR, THIS WINE AWAKENS THE OLFACTORY SENSES, WITH SOME CLASSIC SÉMILLON NOTES OF SWEET PEAS AND FRESH GREEN HERBS, COUPLED WITH WHIPPED EGG WHITES AND HINTS OF OAK ON THE NOSE. THAT LOVELY FRESH SWEET PEA FLAVOUR COMES THROUGH AGAIN ON THE PALATE. THIS IS AN UNUSUAL, COMPLEX WINE THAT DESERVES CONTEMPLATION.



### CULTIVAR

SEMILLON

### VINTAGE

2017

### WINE OF ORIGIN

DARLING

### AMOUNT BOTTLED

749

### BOTTLING DATE

23/02/2018

### ANALYSIS

ALC	14
RS	2
PH	3,2
TA	7
VA	0,54