

# Bloemcool

## SKILPAD RUG

### WINE STORY

A COMPELLING WHITE WINE. FRANÇOIS HUGO, A PREVIOUS PURVEYOR OF THE FAIRVIEW FARM AND A MAN WHOM INSPIRED THE BLOEMCOOL RANGE, WOULD INVITE FRIENDS ON SUNDAYS TO SHARE HIS BEST WINE WITH LUNCH. THE GUESTS WOULD MERELY SCOOP A CUP OF WINE OUT OF THE BARREL USING A TORTOISE SHELL, HENCE THE NAME SKILPADRUG (TORTOISE BACK). EVERYONE WANTED THAT FIRST CUP AS THE SERVING WAS GENEROUS AND THE WINE FRESH!

### WINEMAKING INFO

HAND PICKED AT 24.7 BRIX AND WHOLE BUNCH PRESSED. THE JUICE WAS OXIDISED PRIOR TO SETTLING FOR 2 DAYS. THE JUICE WAS RACKED OFF THE LEES AND ALLOWED TO NATURALLY FERMENT AT ROOM TEMPERATURE. FERMENTATION TOOK PLACE IN A STAINLESS STEEL TANK FOR 3 DAYS AFTER WHICH THE JUICE WAS TRANSFERRED TO 2ND AND 3RD FILL FRENCH OAK BARRELS. THE WINE WAS MATURED ON THE LEES FOR 8 MONTHS BEFORE RACKING, A FINE FILTRATION AND BOTTLING

### TASTING NOTE

A QUINTESSENTIAL STYLE OF VIOGNIER, THIS WINE BEAMS WITH APRICOT BLOSSOM NOTES, CREAMY PEACH AND ZESTY ORANGE BLOSSOM FLAVOURS THAT MASTER THE PALATE. THE GENTLE OAKING INTEGRATES EFFORTLESSLY WITH THE BOLD, RICH STRUCTURE OF THIS WINE. GREAT AGEING POTENTIAL.



### CULTIVAR

VIOGNIER 100%

### VINTAGE

2019

### WINE OF ORIGIN

PAARL

### AMOUNT BOTTLED

1100

### BOTTLING DATE

06/12/2019

### ANALYSIS

ALC	14,51
RS	3,6
PH	3,33
TA	6,9
VA	0,56