

# Bloemcool

K A A L V O E T R O O I

## WINE STORY

KAALVOET MEANS BARE FEET IN AFRIKAANS. THIS WINE WAS MADE IN THE MOST NATURAL OF WAYS - TAKING INSPIRATION FROM GEORGIA WHERE THE VERY FIRST WINE WAS MADE. IN THE OLDEN DAYS BARE FEET/KAALVOETE WERE USED TO CRUSH THE SKINS OF THE BERRIES OPEN ALLOWING THE JUICE TO FLOW OUT THAT WOULD LATER BECOME THE FINAL WINE. KAALVOET IS A NATURAL WINE, A NAKED WINE AND A WINE TO CELEBRATE AND REMEMBER SIMPLE BEGINNING OF WINE.

## WINEMAKING INFO

THE GRENACHE IS FROM OUR STOK BY PAALTJIE VINEYARD ON THE FARM ON THE PAARL MOUNTAIN. THE SANGIOVESE IS FROM DARLING ON THE WEST COAST. THE GRAPES WERE HAND HARVESTED EARLY MORNING. THE RED BUNCHES WERE ADDED TO THE BOTTOM ON A BARREL WITH CRUSHED BERRIES ON TOP. THE WINE WAS LEFT TO FERMENT NATURALLY WITH ONLY THE WILD YEAST PRESENT ON THE SKINS. DURING FERMENTATION THE SKINS WERE PRESSED DOWN INTO THE FERMENTING JUICE. AFTER ALCOHOLIC FERMENTATION THE BARRELS WERE TOPPED AND SEALED FOR 8 MONTHS. THE WINE WAS THEN PRESSED GENTLY. A SERIES OF SETTLEINGS AND RACKING TO PLACE BEFORE THE WINE WAS BOTTELED. THE WINE WAS LEFT UNSULPHURED, UNFINED AND UNFILTERED ALL THE WAY INTO THE BOTTLE.

## TASTING NOTE

THE COLOUR IS OPULENT BURGUNDY WITH A PURPLE EDGE. THE NOSE IS DOMINATED WITH FRESH PLUMS, SPICE AND A TOUCH OF FYNBOS. THE PALATE HAS LAYERS OF POMEGRANITE AND RED WILD BERRY FLAVOURS WITH FOCUSED BONE LIKE TANNIN WITH SOME STEMMY TEXTURE.



## CULTIVAR

GRENACHE NOIR 50%

SANGIOVESE 50%

## VINTAGE

2018

## WINE OF ORIGIN

COASTAL

## AMOUNT BOTTLED

500

## BOTTLING DATE

03/12/2018

## ANALYSIS

ALC 13,84

RS 1,9

PH 3,64

TA 4,9

VA 0,8

SO2 12/21