

Bloemcool

K A A L

WINE STORY

KAAL MEANS NAKED IN AFRIKAANS. THIS WINE WAS MADE ALONGSIDE ITS RED COUNTERPART, "VOET" (MEANING FOOT), AND WAS CRAFTED IN THE MOST NATURAL OF WAYS - TAKING INSPIRATION FROM GEORGIA WHERE THE VERY FIRST WINE WAS MADE. MANY YEARS AGO 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. THIS IS A NATURAL WINE, A NAKED WINE AND A WINE TO CELEBRATE AND PAY HOMAGE TO THE SIMPLE BEGINNINGS OF WINE.

WINEMAKING INFO

BOTH THE CHENIN BLANC AND GRENACHE BLANC VINEYARDS ARE LOCATED ON THE SOUTHERN SLOPES OF THE PAARL MOUNTAIN IN DECOMPOSED GRANITE SOILS. THE GRAPES WERE HAND HARVESTED AND TRANSFERRED STRAIGHT TO BARREL AS WHOLE CLUSTERS. THE FRUIT WAS GENTLY CRUSHED WITH BARE FEET TO ALLOW SOME JUICE TO FLOW OUT AND FERMENTATION TO KICK START NATURALLY, WITH THE WILD YEAST PRESENT ON THE SKINS. THE SKINS WERE GENTLY PUSHED DOWN INTO THE WINE DURING FERMENTATION. AFTER FERMENTATION THE BARRELS WERE TOPPED AND SEALED. THE WINE WAS LEFT IN THE BARREL WITHOUT ANY ADDITIONS OR DISTURBANCES FOR 7 MONTHS. BY THEN, THE SKINS AND STEMS HAD SETTLED AT THE BOTTOM OF THE BARREL, FILTERING THE WINE WITH GRAVITY - AS WE WOULD DISCOVER WHEN WE OPENED THE BARRELS IN SEPTEMBER. THIS WINE WAS NEVER SULPHURED - THE TANNINS FROM THE SEEDS, SKINS AND STEMS PROTECT THE WINE. THE WINE WAS THEN PRESSED AND LEFT TO SETTLE BEFORE BOTTLING. THE WINE WAS BOTTLED UNFINED AND UNFILTERED.

TASTING NOTE

THE COLOUR IN THE GLASS IS GOLD WITH A TOUCH OF ORANGE WHICH IS TYPICAL FOR THIS WINE STYLE. THE WINE IS COMPLEX WITH LAYERS OF HONEY, RED APPLE, SUMMER FRUITS AND SALTINESS. THE PITHY TANNIN LENDS A RAW STRUCTURE TO THE WINE PERFECTLY IN BALANCE WITH BOUNTIFUL LAYERS OF FRUIT, MINERALITY AND SPICE.



CULTIVAR

CHENIN BLANC 50%
GRENACHE BLANC 50%
SKIN MACERATED WINE

VINTAGE

2019

WINE OF ORIGIN

PAARL

AMOUNT BOTTLED

472

BOTTLING DATE

22/10/2019

ANALYSIS

ALC 13,8
RS 2,4
PH 3,46
TA 5,6
VA 0,69