Bloemcool

WINE STORY

"VOET" MEANS FOOT IN AFRIKAANS. THIS WINE WAS MADE ALONGSIDE ITS WHITE COUNTERPART, KAAL (MEANING NAKED), AND CRAFTED IN THE MOST NATURAL OF WAYS - TAKING INSPIRATION FROM GEORGIA WHERE THE VERY FIRST WINES WERE MADE. MANY YEARS AGO, BARE FEET OR KAALVOETE WERE USED TO CRUSH THE SKINS OF THE BERRIES, ALLOWING THE JUICE TO FLOW OUT. THIS IS A NATURAL WINE, A NAKED WINE, A WINE TO CELEBRATE AND REMEMBER THE HUMBLE BEGINNINGS OF WINEMAKING.

WINEMAKING INFO

THE GRENACHE NOTE IS FROM OUR STOK BY PAALTJIE VINEYARD ON THE FAIRVIEW FARM. THE GRAPES WERE HAND HARVESTED EARLY MORNING. WHOLE BUNCHES WERE PLACED AT THE BOTTOM OF BARRELS WITH CUT OUT PANELS. THE REST OF THE BARRELS WERE FILLED WITH CRUSHED GRAPES WITH A PERISTALTIC PUMP. THE WINE WAS LEFT TO FERMENT NATURALLY WITH ONLY THE WILD YEAST PRESENT ON THE SKINS TO START ALCHOLIC FERMENTATION. DURING FERMENTATION THE SKINS WERE PRESSED DOWN INTO THE FERMENTING JUICE A COUPLE OF TIMES A DAY WITH BARE HANDS AND FEET. AFTER ALCOHOLIC FERMENTATION, THE BARRELS WERE TOPPED AND SEALED FOR 7 MONTHS. THE COLD WINTER TEMPERATURES AND GRAVITY ALLOWS FOR THE WINE TO CLARIFY ITSELF WITH MOST OF THE SKINS, STEMS AND PIPS COLLECTING AT THE BOTTOM OF THE BARREL. IN SPRING, THE WINE WAS BASKET PRESSED GENTLY FOLLOWED BY A SERIES OF SETTLINGS AND RACKINGS BEFORE THE WINE WAS BOTTLED. THE WINE WAS BOTTLED UNFINED AND UNFILTERED AS IS VISIBLE BY THE SLIGHT HAZINESS IN THE GLASS.

TASTING NOTE

A LIGHT AND CLOUDY CLARET COLOUR IN THE GLASS. AROMAS OF ROSE PETAL, RED APPLE SKINS, RED RASPBERRY AND CHERRIES, WITH WHIFFS OF WILD ROSEMARY AND BOEGOE ENTICING THE NOSE. A PALATE OF RIPE WILD BERRIES AND HINTS OF LAVENDER, WITH A MANNERED AMOUNT OF EARTHY FUNK ON THE FINISH.

