Bloemcool

WINE STORY

"Voet" means foot in Afrikaans. This wine was made alongside its white counterpart, Kaal (meaning naked) 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

THE GRENACHE IS FROM OUR STOK BY PAALTJIE VINEYARD ON THE SLOPES OF THE PAARL MOUNTAIN. THE GRAPES WERE HAND HARVESTED EARLY IN THE MORNING. WHOLE CLUSTERS WERE ADDED INTO A BARREL WITH AN OPEN TOP. THE WINE WAS LEFT TO FERMENT NATURALLY WITH ONLY THE WILD YEAST PRESENT ON THE SKINS TO START ALCOHOLIC FERMENTATION. DURING FERMENTATION THE SKINS WERE PRESSED DOWN INTO THE FERMENTING JUICE A COUPLE OF TIMES A DAY. AFTER ALCOHOLIC FERMENTATION THE BARRELS WERE TOPPED AND SEALED FOR 7 MONTHS. THE WINE WAS THEN PRESSED GENTLY FOLLOWED BY A SERIES OF SETTLINGS AND RACKINGS BEFORE THE WINE WAS BOTTLED. THE WINE WAS BOTTLED UNFINED AND UNFILE RED.

TASTING NOTE

THE COLOUR IS OPULENT BURGUNDY WITH A PURPLE EDGE. THE NOSE HAS POWERFUL AROMAS OF RED PLUMS AND PEPPER SPICE WITH A TOUCH OF FYNBOS. THE PALATE HAS LAYERS OF FRESH POMEGRANATE AND WILD BERRY FLAVOURS WITH A RAW TANNIN STRUCTURE AND LENGTHY, STEMMY TEXTURE.

