# Bloemcool BERG-EN-DAL HAASBEK

# WINE STORY

BERG-EN-DAL IS THE NAME OF THE FARM WHERE THESE GRAPES ARE GROWN. ALTHOUGH NOT A CLASSIFIED OLD VINEYARD YET - IT IS THE OLDEST BLOCK OF GRENACHE BLANC IN THE COUNTRY. PIEKENIERSKLOOF IS A UNIQUE TERROIR SYNONYMOUS WITH QUALITY GRAPES (AND EXPORT CITRUS) -HERE THE EXTREME DIFFERENCE BETWEEN DAY AND NIGHT TEMPERATURES AIDS IN CREATING A HEALTHY ENVIRONMENT FOR DRY-LAND VINES. When visiting this "Haasbek" vineyard (a vineyard with PROMINENT GAPS BETWEEN VINES) THE CONCENTRATION AND THE QUALITY OF THE FRUIT NEVER GEASES TO AMAZE - A TRUE FAIRYTALE IN THE GLASS.

## WINEMAKING INFO

THE GRAPES WERE HARVESTED EARLY MORNING BY HAND - COOLED OVERNIGHT AND TRANSPORTED IN CRATES TO THE CELLAR. WHOLE BUNCHES WERE TRANSFERRED TO THE PRESS AND THE FREE RUN JUICE WAS LEFT TO FERMENT NATURALLY IN OLDER FRENCH OAK BARRELS. AGED ON THE LEES FOR 9 MONTHS IN FRENCH OAK BEFORE RACKING AND BOTTLING.

## TASTING NOTE

LIGHT STRAW COLOUR IN THE GLASS WITH A GOLDEN EDGE. NOTES OF WHITE PEACH, SPICE AND CITRUD ZEST ON THE NOSE. THE LENGTHY PALATE IS MADE UP OF LAYERS OF SWEET FRUITS PERFECTLY ROUNDED OFF WITH A SALTY FINISH.

