

Bloemcool

WAG-N-BIETJIE

WINE STORY

"WAG-N-BIETJIE" (WAIT-A-BIT) NAMED AFTER THE TREE WITH HOOKED THORNS THAT WILL MAKE YOU WAIT WHILE YOU REMOVE ITS THORNS FROM YOUR CLOTHING! USUALLY, WHEN MAKING A SWEET MUSCADEL YOU WOULD "WAIT-A-BIT" LONGER BEFORE PICKING, BUT IN THE CASE OF OUR DRY VARIATION, THE GRAPES WERE PICKED AT AN UNCHARACTERISTICALLY EARLY STAGE OF HARVEST TO PREVENT OVER-RIPENESS AND PRESERVE ACIDITY. LEGEND HAS IT THAT THE TREE REPRESENTS LIFE ITSELF. THE YOUNG TWIGS ZIGZAG, INDICATING THAT LIFE IS NOT ALWAYS STRAIGHTFORWARD AND TWO THORNS AT THE NODES ARE ALSO SIGNIFICANT; THE ONE FACING BACKWARD REPRESENTS WHERE WE COME FROM AND THE ONE FACING FORWARD, REPRESENTS WHERE WE ARE GOING. FOR OUR WINEMAKING TEAM THIS IS SYMBOLIC OF THE GRAPE USED TO MAKE THIS WINE, MUSCADEL. USUALLY USED IN THE PRODUCTION OF SWEET AND FORTIFIED WINES (WHERE IT COMES FROM), WE RECKON THE DRY VARIATION HAS A BRIGHT FUTURE AND LOOK FORWARD TO SEEING WHERE IT CAN GO!

WINEMAKING INFO

THE MUSCAT BLANC WAS PICKED EARLY MORNING AT A LOW BALLING. THE GRAPES WERE DESTEMMED AND PRESSED AND THE JUICE ALLOWED TO SETTLE FOR A COUPLE OF DAYS BEFORE ALCOHOLIC FERMENTATION WAS INITIATED IN STAINLESS STEEL TANKS. THE WINE WAS TRANSFERRED TO NEUTRAL FRENCH OAK BARRELS TO COMPLETE ALCOHOLIC FERMENTATION AND AGED ON THE LEES FOR 6 MONTHS BEFORE RACKING, UNDER GOING LIGHT FILTRATION AND FINALLY, BOTTLING.

TASTING NOTE

LIGHT STRAW WITH SPECKLES OF SUNSHINE. THE TEXT BOOK NOSE HAS NOTES OF ROSE WATER, GRAPE, APRICOTS, MANGO AND LITCHI. THE TROPICAL GIFT THAT KEEPS ON GIVING REWARDS WITH A BONE DRY FINISH COMPLETE WITH A FRESH ACIDITY TO BALANCE THE SWEET AROMAS.

CULTIVAR

MUSCAT BLANC

VINTAGE

2020

WINE OF ORIGIN

PAARL

AMOUNT BOTTLED

1066

BOTTLING DATE

18/08/2020

ANALYSIS

ALC 12,04
RS 1,6
PH 3,18
TA 6,6
VA 0,37

