

Bloemcool

BERGBOK

WINE STORY

BERGBOK MEANS 'MOUNTAIN GOAT' IN AFRIKAANS, AND IS A REGULAR SIGHTING UP ON THE HIGHER SLOPES OF THE CHENIN AND GRENACHE BLANC VINEYARDS FROM WHICH THIS WINE WAS CRAFTED. WITHOUT A DOUBT, OUR TALENTED HAND-HARVESTERS HAVE HAD TO ADAPT TO BE AS SURE-FOOTED AS THE BERGBOKKE THAT ROAM OUR HILLS, SHARING A LOVE FOR THE FYNBOS-COVERED HABITAT AND TASTE FOR THE FRUIT OF THE VINE.

WINEMAKING INFO

THE CHENIN BLANC AND GRENACHE BLANC WERE PICKED BY HAND AND GENTLY DESTEMMED ALLOWING THE WHOLE BERRIES TO FALL DIRECTLY INTO STAINLESS STEEL TANKS. EACH BATCH WAS NATURALLY FERMENTED SEPARATELY ON THE SKINS FOR 4 DAYS BEFORE DRAINING OFF THE FREE RUN WINE AND BASKET PRESSING THE SKINS. THE WINES FINISHED THEIR FERMENTATION IN 225L 5TH FILL FRENCH OAK BARRELS. THE WINE MATURED IN BARRELS FOR 10 MONTHS BEFORE BOTTLING UNFINED AND UNFILTERED.

TASTING NOTE

BOTH CHENIN AND GRENACHE BLANC ARE PERFECTLY SUITED FOR GROWING IN THE SOILS OF PAARL, AND THIS REFINED STYLE OF WINE MOST CERTAINLY GOES AGAINST THE STANDARD GRAIN. WITH FRESH APRICOT, ORANGE BLOSSOMS AND LEMON ZEST ON THE NOSE, THE SAVOURY AND COMPLEX PALATE REFLECTS A GRAINY TEXTURE ACQUIRED FROM SKIN-CONTACT DURING THE WINEMAKING PROCESS. WELL-ROUNDED AND PLEASANTLY ODD, THIS WINE REWARDS THE DRINKER WHEN GIVEN TIME IN THE GLASS TO UNFOLD.

CULTIVAR

GRENACHE BLANC 59%
CHENIN BLANC 41%

VINTAGE

2017

WINE OF ORIGIN

PAARL

AMOUNT BOTTLED

810

BOTTLING DATE

31/01/2018

ANALYSIS

ALC	14
RS	2,5
PH	3,4
TA	5,3
VA	0,46

