

Bloemcool

JAKKALS

WINE STORY

THE SWARTLAND (BLACK LAND) REGION OF THE CAPE GETS ITS NAME FROM THE INDIGENOUS VELD "RHINOCEROS VELD" WHICH HAS A NATURAL DARK SHADE. THIS REGION HAS BEEN FARMED SINCE THE EARLY 1700, BY FREE BURGHERS WHO WERE SETTLED BY THE DUTCH EAST INDIA COMPANY TO PROVIDE SUPPLIES FOR THE COMPANY'S SHIPS SAILING TO THE SPICE ISLANDS IN THE EAST. WILD ANIMALS OFTEN PREYED ON THE BURGHERS' SHEEP, AND COMPETED FOR FOOD AND WATER. THIS PROVIDED AN EXCUSE TO DEFY THE ADMINISTRATORS OF THE CAPE, AND START WINE PRODUCTION IN THIS REGION. THE JAKKALSFONTEIN VINEYARDS ARE SITUATED AROUND A SPRING WHERE, TO THIS DAY, THE EERIE EVENING CALLS OF BLACK-BACKED JACKALS CAN BE HEARD. ALMOST A CERTIFIED OLD VINEYARD AND LOOKED AFTER BY ROSA KRUGER, THESE OLD, UNIRRIGATED BUSH VINES PRODUCE BUNCHES OF SHIRAZ GRAPES WITH SMALL BERRIES, RESULTING IN A CONCENTRATED BERRY AND SPICE LADEN WINE WITH A LONG FINISH.

WINEMAKING INFO

THE GRAPES WERE HAND HARVESTED IN THE SWARTLAND DUST - EARLY MORNING IN THE SECOND WEEK OF FEBRUARY. AT THE CELLAR THE GRAPES WERE CAREFULLY SORTED BEFORE FERMENTATION WAS ALLOWED TO NATURALLY INITIATE IN OLDER FRENCH OAK FODRES. THE FERMENT WAS PUNCHED DOWN DAILY AND PUMP OVERS WERE DONE AS NEEDED. THE WINE WAS BASKET PRESSED AFTER 14 DAYS ON THE SKINS AND ALLOWED TO GO THROUGH MALO LACTIC FERMENTATION IN 225L FRENCH OAK BARRELS. THE WINE WAS GENTLY DRAWN OFF THE LEES AFTER MALO AND AGED FOR A FURTHER 18 MONTHS BEFORE BOTTLING UNFINED AND UNFILTERED. THIS WINE HAS HAD THE BENEFIT OF TWO YEARS IN THE BOTTLE PRIOR TO RELEASE.

TASTING NOTE

DARK BURGUNDY IN THE GLASS. THE NOSE AS ATTRACTIVE NOTES OF RIPE BLACK BERRIES, HINTS OF OLIVE AND SAVOURY MEAT. BIG AND TAUT TANNIN WITH DARK SWEET PLUMS AND LIQUORICE CORE. AND DOUBTABLY CELLARABLE FOR 5 - 10 YEARS.



CULTIVAR

SHIRAZ

VINTAGE

2016

WINE OF ORIGIN

SWARTLAND

AMOUNT BOTTLED

2020

BOTTLING DATE

20/07/2018

ANALYSIS

ALC	13,88
RS	3,7
PH	3,51
TA	5,9
VA	0,7