

Bloemcool

KAALVOET WIT

WINE STORY

KAALVOET MEANS BARE FEET IN AFRIKAANS. THIS WINE WAS MADE IN THE MOST NATURAL OF WAYS - TAKING INSPIRATION FROM GEORGIA WHERE THE VERY FIRST WINE WAS MADE. IN THE OLDEN DAYS 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. KAALVOET IS A NATURAL WINE, A NAKED WINE AND A WINE TO CELEBRATE AND REMEMBER SIMPLE BEGINNING OF WINE.

WINEMAKING INFO

BOTH THE CHENIN BLANC AND GRENACHE BLANC ARE VINEYARDS ON THE SOUTHERN SLOPES OF THE PAARL MOUNTAIN ON DECOMPOSED GRANITE SOILS. THE GRAPES WERE HAND HARVESTED AND TRANSFERRED STRAIGHT TO BARREL AS WHOLE CLUSTERS. IT WAS GENTLY BROKEN WITH BARE FEET TO ALLOW SOME JUICE TO FLOW OUT FERMENTATION, TO KICK START, NATURALLY, WITH THE WILD YEAST PRESENT ON THE SKINS. THE SKINS WERE GENTLY PUSHED DOWN INTO THE WINE DURING FERMENTATION. AFTER FERMENTATION THE BARRELS WERE TOPPED AND SEALED. THE WINE WAS LEFT IN THE BARREL WITHOUT ANY ADDITIONS OR DISTUBANCES FOR 8 MONTHS. BY THEN THE SKINS AND STEMS HAVE SETTLED AT THE BOTTOM OF THE BARREL, FILTERING THE WINE AS THEY SETTLED WITH GRAVITY - AS WE WOULD DISCOVERED WHEN WE OPENED THE BARRELS IN SEPTEMBER. THIS WINE WAS NEVER SULPHURED - ALLOWING THE TANNINS OF THE SEEDS, SKINS AND STEMS TO PROTECT THE WINE. THE WINE WAS THEN PRESSED AND ALLOWED TO SETTLE BEFORE BOTTLING. THE WINE WAS BOTTLED UNFINED AND UNFILTERED + UNSULPHURED.

TASTING NOTE

THE COLOUR IN THE GLASS IS GOLD WITH AN TOUCH OF ORANGE. THE WINE IS COMPLEX WITH LAYERS OF HONEYED QUINCE, YELLOW PLUMS, FLORAL NOTES AND SALTY MINERALITY. THE PITHY TANNIN LENDS A RAW STRUCTURE TO THE WINE PERFECTLY IN BALANCE WITH BOUNTIFUL LAYERED FRUIT AND FLORAL NOTES.



CULTIVAR

CHENIN BLANC 50%
GRENACHE BLANC 50%
SKIN MACERATED WINE

VINTAGE

2018

WINE OF ORIGIN

PAARL

AMOUNT BOTTLED

300

BOTTLING DATE

03/12/2018

ANALYSIS

ALC 14,9
RS 2,5
PH 3,51
TA 5,3
VA 0,84
SO2 5/45