

Bloemcool

VIS & TJIPS

WINE STORY

CHENIN BLANC AND VERDELHO ARE TWO SIGNATURE VARIETIES THAT TRADITIONALLY DRINK BEAUTIFULLY WHEN CRAFTED AS SINGLE BOTTLINGS. FOR AN UNEXPECTED TWIST, OUR WINEMAKERS BLENDED THE TWO VARIETIES TO HIGHLIGHT THE STUNNING FOOD PAIRING ABILITY OF THE VARIETIES, ESPECIALLY PERFECT WITH FRESH WEST COAST SEAFOOD FARE, SUCH AS LOCAL VIS & TJIPS.

WINEMAKING INFO

A BLEND OF 50% CHENIN BLANC AND 50% VERDELHO. THE CHENIN BLANC FROM THE UPPER SLOPES OF PAARL MOUNTAIN WAS HANDPICKED AND DESTEMMED. THE GRAPES WERE NOT PRESSED IMMEDIATELY, INSTEAD WE FERMENTED THE JUICE ON THE SKINS FOR 3 DAYS BEFORE BASKET-PRESSING. FERMENTATION CONTINUED IN A 4TH FILL FRENCH OAK BARREL. THE VERDELHO WAS WHOLE BUNCH BASKET PRESSED AND FERMENTED IN A 4TH FILL FRENCH OAK BARREL. BOTH WINES STAYED ON THE LEES FOR 10 MONTHS BEFORE BLENDING AND BOTTLING.

TASTING NOTE

A UNIQUE COMBINATION OF TWO HOT CLIMATE VARIETIES, THIS WHITE BLEND IS A BEAUTIFUL COMPLIMENT TO FRESH, SEAFOOD BASED DISHES. ON THE NOSE, ENJOY A COMBINATION OF QUINCE, WHITE PEACH PIT AND SEMI-DRIED APRICOTS. THIS IS A SUCCULENT AND WELL-INTEGRATED BLEND, VERY MUCH ABOUT TEXTURE AS WELL AS FLAVOUR. THE LONG FINISH HAS MORE OF A LIME HIT WHICH IS COMPLETED BY WELL-INTEGRATED OAK AND A FRESH MINERAL FINISH.

CULTIVAR

CHENIN BLANC &
VERDELHO

VINTAGE

2016

WINE OF ORIGIN

COASTAL

AMOUNT BOTTLED

465

BOTTLING DATE

19/01/2017

ANALYSIS

ALC	13
RS	2
PH	3,34
TA	6,6
VA	0,75

