

Bloemcool

PLOEGPERD WHITE

WINE STORY

"PLOEGPERD" IS PRODUCED FROM OLD VINES PLANTED IN THE PIEKENIERSKLOOF. A BLEND OF PALOMINO (OR "FRANSDRUIF AS IT USED TO BE CALLED), CHENIN BLANC (OR "STEEN") AND GRENACHE BLANC COME TOGETHER TO REMIND US OF A TIME WHEN WE STILL NAMED OUR OWN CULTIVARS, WORKED THE LAND BY HORSE AND PLANTED VINES THAT WOULD ONE DAY TELL THE STORY OF SOUTH AFRICAN WINE CULTURE. PIEKENIERSKLOOF IS A VERY SPECIAL AREA WHERE THE EXTREME DIFFERENCE IN DAY AND NIGHT TEMPERATURES CREATE THE PERFECT ENVIRONMENT FOR DRYLAND GRAPE GROWING. THIS AREA BOASTS WITH SOME OF THE OLDEST VINEYARDS IN THE COUNTRY. THE PALOMINO (PLANTED IN 1974) AND THE CHENIN BLANC (PLANTED IN 1973) ARE BOTH CERTIFIED OLD VINES. THE GRENACHE BLANC (PLANTED IN 1992) HAS NOT YET REACHED 35 YEARS AND THUS CANNOT BE CERTIFIED YET, BUT IS WELL ON ITS WAY TO PRODUCING HIGH QUALITY FRUIT. IT'S FOR THIS REASON, THAT THE GRENACHE BLANC COMPONENT IS LIMITED TO LESS THAN 15% OF THE FINAL BLEND. IT IS THE OLDEST BLOCK OF GRENACHE BLANC IN THE COUNTRY AND WE ARE LUCKY TO HAVE ROSA KRUGER, THE SPECIALIST IN OLD VINE VITICULTURE, LOOKING AFTER THESE TREASURED VINEYARDS.

WINEMAKING INFO

SIMPLE WINE MAKING TECHNIQUES WERE IMPLEMENTED TO RESPECT THE TERROIR OF THE OLD VINES AND FOR THE OLD VINE CHARACTER TO SHINE THROUGH. ALL THE GRAPES WERE HAND HARVESTED IN THE COOL EARLY MORNING HOURS AND TRANSPORTED IN COLD TRUCKS TO THE CELLAR. ALL THE BLOCKS WERE WHOLE BUNCH PRESSED SEPARATELY. SETTLED FREE RUN JUICE WAS RACKED FOR ALCOHOLIC FERMENTATION. THE CHENIN BLANC WAS TRANSFERRED TO 500L AND 225L OLDER (NEUTRAL) FRENCH OAK BARRELS FOR FERMENTATION IN THE BARREL. THE WINE SPENT 9 MONTHS IN BARREL AND ON THE LEES. THE PALOMINO WAS FERMENTED IN STAINLESS STEEL TANKS AND KEPT ON THE FINE LEES FOR 9 MONTHS. THE GRENACHE BLANC WAS ALSO FERMENTED IN STAINLESS STEEL TANKS AND KEPT ON THE LEES FOR SIX MONTHS. THEREAFTER IT WAS KEPT IN SEASONED, NEUTRAL BARRELS FOR 3 MONTHS. THE COMPONENTS WERE BLENDED TOGETHER AFTER THE NINE MONTHS OF SEPARATION — AND THE FINAL WINE WAS LIGHTLY FILTERED BEFORE BOTTLING.



TASTING NOTE

LIGHT STRAW IN COLOUR WITH DELICATE AROMAS OF QUINCE, SPICE AND SALTY MINERALITY. A BEAUTIFUL PALATE OF LIMEY FRUIT, FRESH ACIDITY AND TEXTURE WITH DEFINITE AGING POTENTIAL.

CULTIVAR

PALOMINO 65%
CHENIN BLANC 21%
GRENACHE BLANC 14%

VINTAGE

2018

WINE OF ORIGIN

PIEKENIERSKLOOF

AMOUNT BOTTLED

2640

BOTTLING DATE

18/12/2018

ANALYSIS

ALC 13,8
RS 1,9
PH 3,26
TA 5
VA 0,41