

# Bloemcool

WIT WALM

## WINE STORY

DARLING AND SAUVIGNON BLANC IS SYNONOMUS WITH COOL CLIMATE, QUALITY FRUIT. WHEN STANDING IN THE VINEYARDS EARLY MORNING OR LATE AFTERNOON, THE COOLING MIST FROM THE WEST COAST ROLLS IN LIKE SMOKE OVER THE HOT VINEYARDS. A BARREL FERMENTED AND MATURED SAUVIGNON BLANC INSPIRED BY THE FRENCH PRODUCED, POUILLY-FUMÉ AND ITS NORTH AMERICAN COUNTERPART, FUMÉ BLANC OR BLANC FUMÉ. BLANC FUMÉ DIRECTLY TRANSLATES TO WHITE SMOKE WHICH DENOTES THE GUNFLINT AROMAS AND DISTINCT MINERALITY THAT CHARACTERIZE THESE WINES.

WIT WALM, THE AFRIKAANS FOR WHITE SMOKE, PAYS HOMAGE TO ITS NAMESAKE THANKS TO THE MINERALITY OF THE FRUIT FROM DARLING AND ITS FERMENTATION AND MATURATION IN FRENCH OAK BARRELS.

## WINEMAKING INFO

WHOLE BUNCH PRESSED AND TRANSFERRED TO BARRELS FOR NATURAL FERMENTATION. IN 1X 500 AND ONE 1X 225L FRENCH OAK THE WINES WERE ALLOWED TO AGE FOR 15 MONTHS ON THE GROSS LEES BEFORE WE DECIDED TO STABILISE AND BOTTLE. THIS HIGHER ACIDITY OF THE 2019 VINTAGE COUNTED IN THIS AGEABLE NATURE OF THIS WINE WITH THE SUBLTLE OLDER OAK COMPLEMENTING CREAMINESS TO BALANCE THE HIGHER ACIDITY. THIS WINE IS UNFILTERED.

## TASTING NOTE

STRAW COLOUR WITH HINTS OF GREEN AND GOLD. BLACKCURRANTS, PAPAYA AND FIGS WITH RACY ACIDITY AND A TROPICAL BURST OF FRUIT ON THE PALATE. THE OAK IS SUBTLE BUT GIVES A CREAMY TEXTURE THAT COMPLIMENTS THE FRESH ACIDITY AND TROPICAL FLAVOURS. WILL AGE FOR 3 - 5 YEARS.

## CULTIVAR

100% SAUVIGNON BLANC

## VINTAGE

2019

## WINE OF ORIGIN

DARLING

## AMOUNT BOTTLED

497

## BOTTLING DATE

28/08/2020

## ANALYSIS

ALC 14  
RS 2,3  
PH 3,31  
TA 7,2  
VA 0,55

