

Bloemcool

PLOEGPERD

WINE STORY

"PLOEGPERD" WHITE BLEND IS MADE FROM OLD VINEYARDS IN THE PIEKENIERSKLOOF. 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 STORIES OF WHERE SOUTH AFRICAN WINE CULTURE HAS BEEN, AND IS NOW. THE GRAPES ARE ALL FROM PIEKENIERSKLOOF, THIS IS A SPECIAL AREA WHERE THE EXTREME DIFFERENCE IN DAY AND NIGHT TEMPERATURES CREATE A PERFECT ENVIRONMENT FOR DRYLAND GRAPE GROWING. THIS AREA BOASTS WITH SOME OF THE OLDEST VINEYARDS IN THE COUNTRY. THE PALOMINO IS 46 YEARS (PLANTED IN 1974) AND THE CHENIN BLANC IS 47 YEARS (PLANTED IN 1973). THE GRENACHE BLANC HAS NOT YET REACHED 35 YEARS—BUT ARE WELL ON ITS WAY AT 27 YEARS—THEREFORE IT IS LIMITED TO LESS THAN 15% OF THE BLEND. IT IS THE OLDEST BLOCK OF GRENACHE BLANC IN THE COUNTRY. WE ARE LUCKY TO HAVE ROSA KRUGER, THE OLD VINE VITICULTURIST, LOOKING AFTER THESE VINEYARDS.

WINEMAKING INFO

THE WINEMAKING HAS BEEN KEPT BASIC 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 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 NATURALLY FERMENTED IN STAINLESS AND BARRELS – THE WINE SPENT 9 MONTHS IN BARREL ON THE LEES. THE PALOMINO WAS FERMENTED IN STAINLESS STEEL AND OLDER FRENCH OAK BARRELS (ONLY 2 X 225L) AND KEPT ON THE FINE LEES FOR 9 MONTHS. THE GRENACHE WAS FERMENTED IN STAINLESS STEEL AND KEPT ON THE LEES FOR 6 MONTHS. THE FINAL BLEND WAS A SELECTION FROM THESE COMPONENTS RESULTING IN A WINE THAT IS 25% OAKED AND 75% UNOAKED. THE COMPONENTS WERE BLENDED TOGETHER AFTER THE NINE MONTHS OF SEPARATION—AND THE FINAL WINE WAS LIGHTLY FILTERED BEFORE BOTTLING.

TASTING NOTE

THE WINE IS A LIGHT STRAW COLOUR IN THE GLASS. THE NOSE HAS DELICATE AROMAS OF QUINCE, SPICE AND SALTY MINERALITY. THE PALATE HAS LIMEY FRUIT, FRESH ACIDITY AND AGE WORTHY TEXTURE AND LENGTH.

CULTIVAR

47% CHENIN BLANC
43% PALOMINO
10% GRENACHE BLANC

VINTAGE

2019

WINE OF ORIGIN

PIEKENIERSKLOOF

AMOUNT BOTTLED

1750

BOTTLING DATE

17/08/2020

ANALYSIS

ALC	13,4
RS	2,4
PH	3,38
TA	5,6
VA	0,26

