

Bloemcool

SKILPADRUG

WINE STORY

THE FLAGSHIP BLOEMCOOL. A COMPELLING WHITE WINE. FRANCOIS HUGO, WHO MADE BLOEMKOOFFONTEIN WINES UNTIL THE 1930'S WOULD INVITE FRIENDS ON SUNDAY TO SHARE HIS BEST WINE WITH LUNCH. THE GUESTS WOULD SCOOP A CUP OF WINE OUT OF THE BARREL. THE FIRST CUP WAS CALLED SKILPADRUG (A TORTOISE BACK) AS THE SERVING WAS GENEROUS AND THE WINE FRESH.

WINEMAKING INFO

HAND PICKED @ 24.7 BRIX, WHOLE BUNCH PRESSED. THE JUICE WAS LEFT TO BREATHE PRIOR TO SETTLING FOR 2 DAYS. THE JUICE WAS RACKED OFF THE LEES AND ALLOWED TO NATURALLY FERMENT AT ROOM TEMPERATURE THEN AGED IN 2ND AND 3RD FILL FRENCH OAK BARRELS. THE WINE MATURED FOR 8 MONTHS ON THE LEES BEFORE BOTTLING.

TASTING NOTE

A QUINTESSENTIAL STYLE OF VIOGNIER, THIS WINE BEAMS WITH APRICOT BLOSSOM NOTES, CREAMY PEACH AND ACACIA FLAVOURS THAT MASTER THE PALATE. THE GENTLE OAKING INTEGRATES EFFORTLESSLY WITH THE BOLD, RICH STRUCTURE OF THIS WINE. GREAT AGEING POTENTIAL.

CULTIVAR

100% VIOGNIER
PAARL

VINTAGE

2015

AMOUNT BOTTLED

738

BOTTLING DATE

29/10/2015

ANALYSIS

ALC	14,5
RS	4,7
PH	3,44
TA	5,3
VA	0,48

