

Floriography

BLOOMING WHITE 2024

65% Chenin Blanc, 15% Muscat Blanc, 10% Viognier
10% Marsanne

Blooming White is an explosion of aroma and flavor. It has prominent muscat flavors with apricot and floral notes on the nose. A well balanced wine with a delicate sweetness and crisp acidity. Enjoyed as an aperitif; partner to spicy fusion foods – not hot; sweet curries, or goose liver and sushi.



----- VINEYARDS & VINIFICATION -----

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| Facing: | South-West |
| Soil types: | Glenrosa and Sandstone |
| Origin of vines: | Western Cape |
| Yield per Ha: | 9 t/Ha |
| Trellised: | Extended 6 wire Perold |
| Irrigated: | Supplementary |
| Harvest date: | 24 February – 9 March 2024 |
| Degree Balling at Harvest: | Early morning hand harvested at 23-2 24.5°B |
| Vinification: | Reductive style, cold crush 8°C Skin contact for 8 hours, light pressing. Settle for 2days at 10°C |
| Fermentation: | 49 days at 14°C with selected yeast strains; stop fermentation |
| Optimum drinking time: | 1 – 3 years after release |

----- ANALYSIS -----

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| Alcohol 12.5 % vol | TA 5.17 g/l |
| Sugar 8.40 g/l | pH 3.62 |

