



ALONG THE WESKUS

SAKKIE MOUTON

FAMILY WINES



Vloedvlak Colombar 2022

The Vloedvlak Colombar 2022 is a 100% Colombar white wine from old vine vineyards located 35 kilometres from the cold Atlantic ocean, just outside the small town of Vredendal on the West Coast of South Africa.

Grapes were picked early in the morning to preserve freshness, then cooled down before being crushed the next morning.

Grapes were destemmed and crushed to an old basket press without the addition of any enzymes, then left overnight to settle in a stainless steel tank, before being racked to another stainless steel tank for natural fermentation to commence.

Fermentation started after two days and lasted for about one month, temperature at fermentation was kept at 14°C to preserve fruit and purity. After fermentation the wine was racked to 500 litre barrels for aging on the gross lees. Aging in barrel was done for 4 months with regular stirring of the lees.

Bottled with the addition of a little sulphur, unfinned and unfiltered.

W.O. Olifantsriver

Vineyards: These Vineyards were planted in 1978 on strong silty soils next to the banks of the Olifantsriver. Cold nights and warm days along with the colder silty soils give these grapes a longer natural ripening period.

Tasting Notes: The 2022 Vloedvlak Colombar shows notes of peach, lime, minerality, litchi and the typical West Coast Kelp on the nose. The nose follows through on the mouth with intense acidity and lots of lime. This wine is best enjoyed in 4 to 6 years time. **ALC: 11.68% TA: 7.0 RS: 1.2 PH:**