



BOPLAAS

BOPLAAS OUMA CLOETE STRAW WINE 2015

Ouma Cloete was my great grandmother, whose family left the Constantia valley in the late 1800's, as flagging farming fortunes forced them to seek a better life in the Klein Karoo. The Cloete's decided to settle in the fertile hamlet of Calitzdorp to farm fruits and vines. So it is apt that out of vintage adversity an exceptional sweet wine was borne to honour my pioneering forbears.

Hand harvested in the early morning, with rigorous bunch selection in vineyard and then again at the cellar, the whole bunches were transferred in lug boxes into our two *Vintage Port Lagars* for intensive foot treading until sufficient juice was released to "float" the cap. The foot treading continued, four times daily, during the three day cold soak to extract optimal flavour from the raisins and then we pressed into stainless steel where the golden yellow elixir gently fermented.

Tasting notes

This medium bodied golden coloured natural sweet dessert wine brims with exotic fruits, dried apricot, peach and melon with honeyed top notes.

Serving suggestions

Indeed a sweet treat, *Ouma Cloete* can be enjoyed chilled as an accompaniment to light summer desserts – a strawberry Pavlova, passion fruit & lime sorbet or double cream salted caramel ice-cream, but is equally adept at pairing with aromatic Thai, comforting Cantonese or traditional Cape Malay cuisine.

Wine analysis

Wine of origin:	Calitzdorp		
Cultivars:	Viognier and Muscat de Frontignan		
Total Acid:	5.6g/l	pH:	3.6
Residual sugar:	117.4g/l	Alcohol:	12.66 %
Wood aging:	None		
Maturation potential:	Drink now to 2020		

Wine analysis

Double Gold medal @ SA Top 100 Wines 2016

