

OUR STORY

Truter Family Wines was created to produce authentic wines in the picturesque town of Wellington which we have made our home. Our journey has been one of hard work and some obstacles; both have been our greatest teachers and from this Blokhuis was created as our celebration of life's apprenticeship and our love for all things wine.



BRAND | BLOKHUIS

VARIETY | GRENACHE BLANC

VINTAGE | 2018

ORIGIN | PIEKENIERSKLOOF

WINEMAKING TEAM | Hugo and Celeste Truter

WINE BALANCE	Fruit	Fruity
	Body	Medium Bodied
	Tannin	Low in tannins
	Acidity	Balanced acidity

DOMINANT FLAVOURS | Aromatic notes of Midnight citrus zest
 Raw coconut
 Botanical honey bush
 Natural mineral finish

GRAPES | I vividly recall sharing the news with Celeste about a thirty-something year old single vineyard of Grenache Blanc at the top of the Piekenierskloof Pass that simply ignited my passion for wine and how I could envisage bringing this gem to life.
 The grapes were hand-picked late February and sorted before it was destemmed and pressed in a basket press. The free run juice was settled and inoculated with yeast before it was racked to the second fill French barrel. After fermentation the wine was matured in the same barrel for 8 months. The result was a very special batch of only 300 bottles which was further matured to perfection waiting for just the right moment to become the first release of Blokhuis.

SERVING TEMPERATURE | Well Chilled

MATURATION | Enjoy it now or keep it in the cellar for a special occasion, this wine will gain in complexity with ageing. and will give the wine enthusiast much to ponder upon.

FOOD PAIRING | Thinking of how to relish this wine? It is particularly well complimented by richly spiced dishes like Chicken Satay, Moroccan Tagine or medium-hard nutty cheeses such as Emmentaler and Gruyère.

SUSTAINABILITY | A South African Wine and Spirit Board certification seal appears on each bottle of our wines. This seal is a guarantee of origin, vintage and variety as stated on the wine label.

WINE ANALYSIS

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Alcohol: 13.79 %vol
 Residual Sugar: 5.1 g/L
 Total Acidity: 5.82 g/L
 ph:3.44
 VA: 0.56