

K O K E R B O O M

Named for the striking tree aloes near the old vineyard it comes from, on Henk Laing's Skurfberg farm. The vineyard was planted in the 1930s, with a mix of standard semillon and a red-berried form of the grape – once common in the Cape and probably unique to this country, but now almost vanished. Both versions used to be called greengrape.

This is, says Eben Sadie, one of the most pristine old vineyards that he knows. No herbicides or artificial fertilisers have been used on it. It has been perfectly pruned over the years, with Mr and Mrs Laing themselves doing most of the summer work on the vine canopies. The downside is that it is a small and low-yielding vineyard. For the maiden vintage, 2009, only 280 bottles came off it!

The white and the red semillon (in an approximately 70:30 proportion) ripen at the same time and are picked and pressed together. The precious juice is taken from the press in buckets to an old cask and spends 18 months on its lees.



Hierdie trotse ou bome staan op Henk Laing se plaas in die Skurfberg; en dit is op hierdie plaas waar die groendruifwingerd in 1930 aangeplant is. Die blok het beide wit- en rooikorrel-semillon wat eens volop was aan die Kaap en wat sedertdien byna uitgesterf het. Beide hierdie variëteite is as "groendruif" geken.

Eben Sadie beskryf hierdie as een van die mees onaangeraakte en merkwaardige

wingerde wat hy ken. Dit is 'n blok wat nog nooit met onkruiddoder en chemiese spuitstowwe behandel is nie en oor die jare heen is hierdie wingerd perfek gesnoei – meestal deur mnr. en mev. Laing self. Die nadeel is dat hy klein is en min oplewer: hierdie eerste oes was maar 280 bottels.

Hierdie wit en rooi semillon (in 'n verhouding van ongeveer 70:30) word op dieselfde tyd ryp en is saam gepars. Die kosbare sap is met emmers van die pres af na 'n gebruikte vat aangedra en na 18 maande is die wyn direk vanuit die vat gebottel.

