



## BAMBOES BAY PINOT NOIR 2019



Fryers Cove once seemed an improbable dream – to plant vines on a remote stretch of land just 500 m from the Atlantic Ocean at Bamboes Bay on the rugged Cape West Coast. Yet local farmer Jan van Zyl and his father, Jan Ponk, set out on this great adventure more than 30 years ago.

Inspired by the wines of Marlborough in New Zealand, which have the same cold winters and cool summer evenings as Bamboes Bay, the dream was to make distinctive, fine wines, different to anything else you would find in South Africa. But they needed water and the nearest freshwater source is in Vredendal. And to irrigate the vineyards, a 30 km pipeline had to be dug from that town.

Arid conditions aside, being the closest vineyards to the sea in South Africa, the vines also have to brave persistent sea breezes. A cool blanket of mist continually deposits vast amounts of salt onto the leaves and grapes, which prevents vineyard diseases and adds to the vivid minerality in the wines.

The cellar is in an old crayfish factory which has a jetty over the ocean. Icy seawater is pumped into the cellar and through the tanks to cool the wine during fermentation. From this mindset of ingenuity and minimalism flows authentic wines that are forged of the earth, tempered by the sea.

### VINEYARD BACKGROUND AND HARVEST CONDITIONS:

The grapes used to make this wine originate from Fryers Cove's coveted 6-hectare planting at Bamboes Bay, the country's smallest demarcated wine ward. Due to the intense drought of previous years, the volume of the 2019 Pinot Noir harvest was low but this also amplified the flavours in the small berries. The ripening was slow due to moderate day and night temperatures, and cool breezes from the Atlantic Ocean – ideal growing conditions for the demanding Pinot Noir grape.

### WINEMAKING INFORMATION:

Upon arrival at the cellar, the Pinot Noir grapes are destemmed and pumped to big open-top fermenters where the juice undergoes a day-long cold soak and is then inoculated with yeast.

During fermentation, pump overs are done three times a day to extract as much colour and tannin as possible. After fermentation the red pulp is pressed to a tank where it is left to go through natural malolactic fermentation. After MLF the wine is taken to barrel where it ages for 8 months.

### TASTING NOTES:

This Pinot Noir is medium bodied and has delicate floral scents of roses and violets on the nose. In the background there are hints of freshly picked cherries and cranberries. Savoury spices and sea salt aromas complete the enticing entry. On the palate there is an explosion of juicy red fruit and kelp saltiness. The wine is well integrated with the ageing in small French oak barrels.

### FOOD PAIRING SUGGESTIONS:

This delicately oaked and fresh red wine is a versatile food match. Mushroom risotto resonates well with its umami character, while the bright fruit and fragrant spice lift mild tomato-based curries. Superb too with roasted vegetables and slightly chilled with the fresh linefish catch of the day.

### WINE ANALYSES:

Alcohol: 13.19% vol.  
pH: 3.78  
Total acidity: 5.3 g/L  
Residual sugar: 1.8 g/L

Vintage: 2019  
Variety: Pinot Noir  
Wine of Origin: Bamboes Bay (Cape West Coast)