



FRYER'S COVE

Bamboes Bay

HOLLEBAKSSTRANDFONTEIN SAUVIGNON BLANC RESERVE 2025

BAMBOES BAY

ORIGIN

Bamboes Bay lies on the edge of the world, just 540 meters from the icy Atlantic Ocean, along South Africa's remote Cape West Coast. It's a place shaped by extremes: relentless coastal winds, limestone-laced Hutton soils, and the ever-present whisper of the sea. As South Africa's smallest demarcated wine ward, Bamboes Bay is more than a location - it's a frontier. The 2025 vintage tells a story of nature in perfect balance. Cool days and ocean mist wrapped the vineyards in a gentle shroud, slowing the ripening and allowing each grape to develop with striking clarity. Harvested at first light on February 28th, the fruit showed remarkable intensity. Small, concentrated bunches brimming with coastal energy and purity.

CRAFT

Crafted with minimal intervention and guided by nature's hand, the Bamboes Bay Hollebaksstrandfontein Sauvignon Blanc is an untamed expression of its coastal terroir. Fermented with wild yeasts and matured for 10 months in 500L Austrian oak barrels and 400L ceramic amphorae, this wine reflects both ancient methods and bold innovation. It captures the raw beauty of its origin. While immediate temptation is understandable, the true adventurer will wait: this age-worthy wine promises to evolve, gaining complexity and soul over the next 7 years. For those who seek authenticity and depth, this wine is more than a drink - it's a discovery.

TASTE

On the nose this Sauvignon Blanc opens with a bracing breeze of seashell minerality, awakened by zesty lemon, citrus peel and wild coastal flowers. It's the first step into an elemental landscape. The palate is where the journey deepens - rich, creamy and textured with a chalky grip. Layers unfold like a coastal expedition: wild kelp, saline air and the unmistakable scent of West Coast Vygie fynbos. Balanced and bold it finishes dry and complex with a freshness that lingers like a memory of sunlit waves breaking on a remote shoreline. Every sip is an exploration of it's terroir.

TECHNICAL INFORMATION

Alcohol: 13% vol
Residual Sugar: 2.06 g/L
Total Acidity: 6.2 g/L
pH: 3.45

WINE INFORMATION

Variety: Sauvignon Blanc
Wine of Origin: Bamboes Bay



FORGED OF THE EARTH, TEMPERED BY THE SEA