



FRYER'S COVE

Bamboes Bay

HOLLEBAKSSTRANDFONTEIN SAUVIGNON BLANC RESERVE 2022 BAMBOES BAY

ORIGIN

The Bamboes Bay Sauvignon Blanc vineyards are located 500m from the ice cold Atlantic along the Cape West Coast. Planted in Hutton-type soil layered with limestone which extends deep into the earth. Bamboes Bay is South Africa's smallest demarcated wine ward.

CRAFT

The winemaking process at Fryer's Cove is based on minimal intervention, and the patience and restraint of this approach show in this terroir-driven Sauvignon Blanc. It is wild fermented in clay pots and 225 L French Oak barrels, then aged for 8 months in 5th fill French oak barrels. While it might prove impossible to resist, this age-worthy wine will continue to develop more depth and nuances with bottle maturation for up to 7 years from vintage.

TASTE

On the nose there is a distinctive seashell minerality with lemon, citrus and white flowers. The palate is rich and creamy, chalky and packed with unique inflections of kelp and West Coast Vygie fynbos that are so characteristic of the shores of the Atlantic Ocean. This wine is well balanced with a complex dry finish and lingering freshness. With flavours as bright as the sun cascading on the West Coast waves.

TECHNICAL BITS

Alcohol	12,5%vol
Residual Sugar	2,9 g/L
Total Acidity	5,50 g/L
pH	3,45

WINE INFORMATION

Variety	Sauvignon Blanc
WO	Bamboes Bay

FORGED OF THE EARTH, TEMPERED BY THE SEA

