



Anysbos

2019

'DISDIT'

White Wine | Botrivier - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 70% Chenin Blanc - 29% Roussanne - 1% Grenache Blanc

Vineyard: Anysbos Estate

Vine Age: 7-years-old

Soil Type: Bokkeveld shale & reddish-yellow clay

Viticulture: Practicing Organic - dry-farmed

Fermentation: Native - seasoned French barrels (Chenin Blanc) and stainless steel (Roussanne & Grenache Blanc)

Skin Contact: None

Aging: 10 months in seasoned French barriques & puncheons

pH: 3.3

Total Acidity: 5.9 g/L

Total SO2: 80 ppm

Total Production: 130 cases

Reviews

Platter's Guide | 94 points

The WineMag | 97 points

About

When Johan & Sue met Marelise and chatted about creating a 'domaine' together in Bot River, Marelise was instantly sold by the child-like energy that young 70-year-old Johan has. When Marelise and Johan walked the site for the first time, Marelise exclaimed 'disdit', meaning 'this is it.' It references the fact that she felt the site was perfect for the vision the two of them shared. 'Disdit' was first produced in 2017 and in a very short time has ascended the ranks amongst the Cape's top white blends. The wine shows the complexity and still nuance that the rolling shale riddled steep hills of this prime location in Bot River. This is the last vintage where the wine is not labeled as 'estate' as it was made at Johan's brother's winery down the road called 'Gabriëlskloof.'

The grapes were hand-picked with the Chenin Blanc coming in two weeks ahead of the Rhône varieties. All of the varieties were whole-bunch pressed in an old-basket pressed maximizing extraction of the grapes direct to a mixture of old 225, 300, and 400L barrels. The Grenache Blanc and Roussanne are co-fermented with the tautness of the former and the waxiness of the harmonizing nicely. The cloudy wine spent 10 months on the gross lees prior to being racked and blended to tank for an additional six weeks of settling. The wine underwent a light filtration and addition of sulfur at bottling.

Tasting Note

This Chenin based white blend shimmers with finessed power. The complex aromatics include; honey blossom, white flowers and hay followed by fresh notes of cut pear, green apple and yellow stone fruit, underpinned by flavours of bruised apple, citrus pith, and river stone. The palate is at first soft and textured but tension builds with super focussed fresh acidity leading to a powerful savory edged finish. As the wine sits in the glass it fleshes out, never losing its poise and focus.