

Anysbos

2020

'TESAME'

Red Wine | Botrivier - South Africa





NATURAL

VEGA

Stats

Grapes: 59% Grenache Noir - 26%

Syrah - 15% Cinsault

Vineyard: Anysbos Estate vineyards

(Botrivier)

Vine Age: Average 8-years-old
Soil Type: Bokkeveld shale and clay
Viticulture: Conventional - dry-farmed
Fermentation: Native — open-top
stainless-steel fermenters (20%

whole cluster)

Skin Contact: 3 weeks

Aging: 20 months in older French oak

barrels (225L) Alcohol: 12.67%

pH: 3.65

Total Acidity: 4.8 g/L Total SO2: 65 ppm

Total Production: 253 cases

Reviews

The WineMag | 91 points Tim Atkin, MW | 92 points

About

The Anysbos estate is a nearly 1,000 acre farm that is home to olive groves, goats, and 60 acres of vines from which just two wines are made: 'DisDit' (a white blend) and this red blend, 'Tesame.' The name means "together" in Afrikaans, and symbolizes the beautiful, breathing organism that is a farm estate, all the plants and crops and animals living together in a Botrivier paradise. The 2020 vintage of this Grenache – Syrah – Cinsault blend is the first to make it stateside (just one year after its debut in South Africa), and it perfectly encompasses everything that there is to love about Marelise's winemaking style: it plays on power, delicacy, and poise like light evening rain after a canicular day. And, in the words of Christian Eedes, "Being Grenache driven, there's a sense that future vintages will only grow in gravitas as the vines attain some age."

The whole bunches were partially destemmed into small, open top fermenting tanks during which a natural fermentation started after 4 days of cold soaking. Punch downs were done by hand, twice a day, resulting in gentle extraction of color, flavor and tannins. After fermentation, the grapes were pressed into 225 liter French oak barrels for malolactic fermentation and maturation. All three varieties were matured separately for 20 months before blending and bottling.

Tasting Notes

A unique and characterful red wine that balances freshness and subtle tannin structure. It offers spice, fynbos, and crushed rose and is pleasantly dry with great energy and mineral complexity.

