



## Deep Rooted Wines

2021

# 'JOURNEY TO THE CENTRE OF THE UNIVERSE'

*Fumé Blanc* | Walker Bay - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

### Stats

**Grapes:** 100% Sauvignon Blanc

**Vineyard:** Sondagskloof - Stanford Foothills - Klein River Lagoon

**Vine Age:** Average: 15-years-old

**Soil Type:** Lime rich clay

(Sondagskloof) - Quartz (Stanford Foothills) - Shale (Klein River Lagoon)

**Viticulture:** Practicing organic

**Fermentation:** Native yeast - old 400-500L barrels (2/3 whole bunch pressed)

**Skin Contact:** 6 hours (quartz soil portion)

**Aging:** 10 months in old 400-500L barrels

**Alcohol:** 13%

**pH:** 3.3

**Total Acidity:** 6 g/L

**Total SO2:** None added

**Total Production:** 208 cases

**UPC:** None

### Reviews

Tim Atkin, MW | 93 points

The WineMag | 93 points

### About

This wine is the story of how Mark came to find his place in Walker Bay. After seven years of challenging exploration, working and immersing himself in many great wine regions around the world, he came home to discover the incredible cool-climate vineyards of the Cape South Coast. The wildness of this place, from its abundance of fynbos to the roaring wind and sea, creates a desolate landscape that is difficult to cultivate and requires a close relationship with nature in order to thrive. As he settled into his new home, he came to discover the true magic of this place: the people, the coastal culture and the person he was becoming brought me to the realization that after all these years of traveling, he had come home. To the place he wanted to be and to himself. The Centre of the Universe.

The grape harvest took place at three Walker Bay vineyards, located in Sondagskloof, Stanford Foothills, and Klein River Lagoon. The portion grown on quartz (Stanford Foothills) received 6 hours of skin contact, while the other two portions were immediately whole-bunch pressed off the skins. The lots fermented separately in old 400 and 500L barrels for spontaneous fermentation. The wine remains in its fermentation vessels for 10 months of aging, with nothing done to hinder malolactic fermentation. After aging, the wines are blended in tank, and bottled with just a very light filtration. No fining and, certainly, no sulfur.

### Tasting Notes

On the nose, there are scents of lime, white peach, and blackcurrant. These remain as deep flavors on the lightly-framed, zingy palate, which shows off the more elegant, understated side of Sauvignon Blanc. (Translation: this is nothing like heavy hitters from New Zealand.) Very well balanced and bright, with a perceptibly dry finish.