



## Deep Rooted Wines

2023

# 'CENTRE OF THE UNIVERSE'

*Fumé Blanc* | Walker Bay - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

### Stats

**Grapes:** 100% Sauvignon Blanc

**Vineyard:** Stanford Hills - Stonefields - Blue Gum - Waboomsriver

**Vine Age:** Average: 19-years-old

**Soil Type:** Limestone - Decomposed granite - Table Mountain quartzite

**Viticulture:** Practicing organic

**Fermentation:** Native yeast - old 400, 500, and 600L barrels (2/3 whole bunch pressed, 1/3 crushed)

**Skin Contact:** 5 days (1/3 of the lot)

**Aging:** 11 months on gross lees in old 400, 500, and 600 L barrels then 1 month blended in tank

**Alcohol:** 13.5%

**Residual Sugar:** 2.7 g/L

**pH:** 3.19

**Total Acidity:** 6.8 g/L

**Total SO2:** None added

**Total Production:** 267 cases

### Reviews

Tim Atkin, MW | 93 points

Platter's Guide | 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 want to be and to himself. The Centre of the Universe.

The grape harvest took place at four Walker Bay vineyards (Stanford Hills, Stonefields, Blue Gum, and Waboomsriver). All of the grapes were oxidatively pressed and left to cold settle overnight. One third of the lot was crushed and saw five days of skin contact, while the remaining grapes were whole-bunch pressed off the skins. The lots fermented spontaneously in separate, old 400, 500, and 600 L barrels. The lots remained in their fermentation vessels for 11 months of aging, with nothing done to hinder malolactic fermentation. After aging, the wines were blended in tank and were left to mellow for a month before being bottled and bottled without filtering or the addition of sulfur.

### Tasting Notes

On the nose, lime, white peach, blackcurrant, and hints of kelp and ocean spray invite a coastal freshness. The light, zesty palate showcases a refined Sauvignon Blanc, with lees-aged richness and a dry, bright, and subtly saline finish.