



Sakkie Mouton Family Wines

2022

'FULL ON MISFIT'

White Blend | West Coast - South Africa



NATURAL



VEGAN

Stats

Grapes: 54% Chenin blanc - 22% Colombard - 18% Macabeo - 6% Muscat d'Alexandrie
Vineyard: Koekenaap (Chenin Blanc) - Vredendal (Colombard, Macabeo and Muscat)
Vine Age: 5-37-years-old
Soil Type: Decomposed sandstone (Chenin Blanc) - Clay (Colombard) - Silt (Macabeo & Muscat)
Viticulture: Sustainable
Fermentation: Native — stainless-steel & old barrels
Skin Contact: None
Aging: 9 months in neutral 500L barrels
Alcohol: 12.8%
Residual Sugar: 1.8 g/L
pH: 3.2
Total Acidity: 7.5 g/L
Total SO2: 110 ppm
Total Production: 108 cases
UPC: None

Reviews

Jancis Robinson | 16.5 points
Platter's Guide | 93 points

About

The idea behind Full On Misfit was to create a delicious, drinkable yet textured white wine that is wholly unique; it's not trying to be a Rhône blend or a Portuguese blend or even a traditional Cape blend for that matter – just a misfit blend from the West Coast of South Africa's Western Cape. The grapes come from two regions near the cold Atlantic Ocean on the North Western Coast. The Chenin Blanc comes from Koekenaap on decomposed sandstone, while the Colombard, Macabeo (Viura), and Muscat come from Vredendal on clay and silty soils. This wine has what Greg Sherwood MW calls "West Coast Swagger" – and so does Sakkie's uncle shown as a baby on the label being sprayed in the face with a garden hose.

The grapes were picked in the early morning to maintain their freshness and foot stomped in an old basket press without any additives except for a small amount of sulfur. The wine fermented spontaneously before maturing on its gross lees in 7th-fill 500L barrels for 9 months. It was bottled unfinned and unfiltered with just another dash of sulfur.

Tasting Notes

This wine has saline aromas followed by a peach and honeydew melon palate. A crushed granite minerality adds complexity and texture. The finish is pithy and taut, with dried orange peel and brine. Very compelling.