



Background

Anysbos, established in 2008 by Johan and Sue Heyns, has a poignant origin shaped by a near-tragic incident. Johan, a former film professional, shifted to a serene country life after surviving a home invasion in Johannesburg in which he was shot twice. His brother Bernhard Heyns owns the vineyard just down the road from what is now Anysbos, called Gabriëlskloof, and pleaded with Johan to move to a more stress-free life in the country. Johan completed the purchase of 175 acres of land in 2008 and planted olive groves, later adopting bush vine varieties and adhering to organic dry-farming practices. Johan's quest for the right winemaker led him to Marelise Niemann, recommended by his brother's winemaker, Peter-Allan Finlayson. Marelise emerged as the perfect embodiment of Anysbos and helped craft Anysbos's identity rooted in Grenache by prompting Johan to explore the Rhône in 2014. Today, Anysbos is one of the few estate producers in the Vine Street Imports South African book – and a spectacular one at that.

Highlights

- 1** Anysbos is an estate in Bot River that makes wine, olive oil, and goat cheese.
- 2** The Anysbos identity is rooted in Grenache (both blanc and noir) plus other Rhône varieties and Chenin Blanc.
- 3** Texture defines these blends, plus pithy fruits on the white and freshness on the red.

Wines SRP \$32

'DisDit' White Blend

The name means 'this is it', which is what Marelise exclaimed the first time she saw the site. Texture, pithy fruits, and finessed power define this Chenin-based blend.

'Tesame' Red Blend

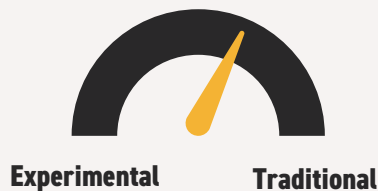
Tesame means 'together' in Afrikaans and symbolizes the beautiful, breathing organism that is a farm estate. This red blend contains Grenache noir, Syrah, and Cinsault and has depth while remaining fresh and poised.



Ethos



Packaging



Press

“
... a model of excellence for the Cape White Blend category.

96 points

CHRISTIAN EEDES, THE WINEMAG
'DisDit' 2021