



## Anysbos

2020

# 'DISDIT'

White Wine | Botrivier - South Africa



NATURAL



VEGAN

### Stats

**Grapes:** 60% Chenin Blanc - 26%  
Roussanne - 14% Grenache Blanc  
**Vineyard:** Anysbos Estate  
**Vine Age:** 7-years-old  
**Soil Type:** Bokkeveld shale  
**Viticulture:** Conventional - dry-farmed  
**Fermentation:** Native – seasoned  
French barrels  
**Skin Contact:** None  
**Aging:** 10 months in seasoned French  
barrels  
**Alcohol:** 12.73%  
**pH:** 3.32  
**Total Acidity:** 6.3 g/L  
**Total SO2:** 76 ppm  
**Total Production:** 325 cases  
**UPC:** 6009900201979

### About

When Johan & Sue met Marelise and chatted about creating a 'domaine' together in Bot River, Marelise was instantly sold by the child-like energy that young 70-year-old Johan has. When Marelise and Johan walked the site for the first time, Marelise exclaimed 'disdit', meaning 'this is it.' It references the fact that she felt the site was perfect for the vision the two of them shared. 'Disdit' was first produced in 2017 and in a very short time has ascended the ranks amongst the Cape's top white blends. The wine shows the complexity and still nuance that the rolling shale riddled steep hills of this prime location in Bot River.

The grapes were hand-picked with the Chenin Blanc coming in two weeks ahead of the Rhône varieties. All of the varieties were whole-bunch pressed in an old-basket pressed maximizing extraction of the grapes direct to a mixture of old 225, 300, and 400L barrels. No enzymes were added, and the juice was treated oxidatively. After spontaneous alcoholic and malolactic fermentation, the wine matured on its gross lees for 10 months. The different components were blended after racking, and the wine was bottled with a light filtration and addition of sulfur.

### Tasting Note

This Chenin based white blend shimmers with finessed power. The complex aromatics include; honey blossom, white flowers and hay followed by fresh notes of cut pear, green apple and yellow stone fruit, underpinned by flavors of bruised apple, citrus pith, and river stone. The palate is at first soft and textured but tension builds with super focussed fresh acidity leading to a powerful savory edged finish. As the wine sits in the glass it fleshes out, never losing its poise and focus.