



Deep Rooted Wines

2022

'CENTRE OF THE UNIVERSE'

Fumé Blanc | Cape South Coast - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Oysterhill & Bluegum
(Stanford Foothills) - Maanschiijn
(Klein River Lagoon)

Vine Age: Average: 15-years-old

Soil Type: Limestone (Oysterhill) -
White quartz (Bluegum) - Koffieklip
(Maanschiijn)

Viticulture: Practicing organic

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

Skin Contact: 12 hours (1/3 of the lot)

Aging: 10 months on gross lees in old
400, 500, and 600 L barrels then 1
month blended in tank

Alcohol: 12.8%

pH: 3.24

Total Acidity: 6.2 g/L

Total SO2: None added

Total Production: 133 cases

UPC: None

Reviews

Tim Atkin, MW | 93 points

The WineMag | 93 points

Platter's Guide | 92 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 Cape South Coast vineyards, located in the Stanford Foothills and Klein River Lagoon. All of the grapes were oxidatively pressed and left to cold settle overnight. One third of the lot was crushed and saw 12 hours 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 10 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, there are scents of lime, white peach, and blackcurrant. These flavors linger on the lightly-framed, zingy palate, which shows off the more elegant, understated, savory side of Sauvignon Blanc.