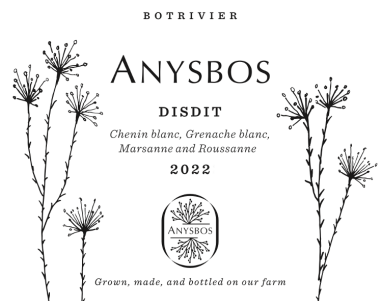




Stats

Grapes: 69% Chenin Blanc - 13% Roussanne - 12% Marsanne - 6% Grenache Blanc
Vineyard: Anysbos Estate
Vine Age: 12-years-old (Chenin Blanc) - 13-years-old (Roussanne) - 8-years-old (Marsanne) - 11-years-old (Grenache Blanc)
Soil Type: Bokkeveld shale
Viticulture: Conventional - dry-farmed
Fermentation: Native - seasoned 225L French barrels (100% whole-bunch pressed)
Skin Contact: None
Aging: 10 months in seasoned 225L French barrels
Alcohol: 13%
pH: 3.3
Total Acidity: 5.8 g/L
Total SO₂: 70 ppm
Total Production: 500 cases

Reviews

The WineMag | 94 points
Tim Atkin, MW | 92 points
Platter's Guide | 94 points

Anysbos

2022

'DISDIT'

White Wine | Botrivier - South Africa



NATURAL

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-something Johan has. When Marelise and Johan walked the site for the first time, Marelise exclaimed 'Disdit!,' meaning 'This is it!,' referring to 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 press maximizing extraction of the grapes direct to old 225L 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. The wine is unfinned.

Tasting Note

Pale straw in color with a golden yellow hue, like sunshine in a glass. Seductive aromatics of white peach, crushed seashells, jasmine, and dried fynbos lead to a burst of juicy fruit on the palate that is focused and filled with character.