



## TASTING NOTES DISDIT 2021

### TECHNICAL ANALYSIS

Alc: 13.01% | RS: 1.9 g/L | TA: 5.9 g/L | PH: 3.4

### ANYSBOS

Anysbos was established in 2008 by Johan and Sue Heyns. It is a passion-driven project focused on grapes grown on the farm and, together with the expert winemaking skills of Marelise Niemann of Momento Wines, the aim is to produce small-batch wines that not only reflect the Bot River region but, most importantly, are sustainable and water-wise.

### WINEMAKING

The grapes were gently whole bunch pressed without adding sulphur or enzymes, allowing some fine lees to be part of a natural fermentation, and hereby adding additional texture and flavour to the wine. After malolactic fermentation and 10 months in 225L barrels, the different components were blended. The 2021 blend consists of 57% Chenin Blanc, 15% Marsanne, 15% Grenache Blanc and 13% Roussanne.

### THE WINE

Enticing aromatics with top notes of jasmine and fynbos before pear, peach, apple, guava, and spice. The palate is light-bodied and tense, a particular sense of energy about it, the finish long and pithy.

### FOOD PAIRING

Bot River wines are fat in style says Winemaker Marelise Niemann, and with that in mind, this gloriously mouth coating wine is the perfect foil to the fattiness of oily fish and pork belly. Robust in flavour and weight, it can stand up to Asian spices and will work well with everything from the creamy richness of Korma to umami laden teriyaki flavours or fragrant Thai cuisine.

