



## TASTING NOTES DISDIT 2022

### TECHNICAL ANALYSIS

Alc: 12.81% | RS: 2.3 g/L | TA: 5.8 g/L | PH: 3.31

### 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 2022 blend consists of 69% Chenin Blanc, 13% Roussanne, 12% Marsanne and 6% Grenache Blanc.

### THE WINE

Pale straw in colour 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 pure, focused, and filled with character. The finish is chalky and long, with wonderful tension and pinpoint acidity that cleans it all up perfectly.

### FOOD PAIRING

The 2022 Disdit is the perfect pair to the Anysbos Caprino Cheese. Alternatively, pair it with a slow-roasted pork belly topped with yuzu, soy jus. The umami flavours of the Asian sauce will marry well with this sublime white blend.

