



## TASTING NOTES TESAME 2021

### TECHNICAL ANALYSIS

Alc: 12.31% | RS: 1.6 g/L | TA: 5.5 g/L | PH: 3.48

### 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 whole bunches were partially destemmed into small, open top fermenting tanks during which a natural fermentation started after 4 days of cold soaking. Punch downs were done by hand, twice a day, resulting in gentle extraction of colour, flavour and tannins. After fermentation, the grapes were pressed into 225 liter French oak barrels for malolactic fermentation and maturation. All three varieties were matured separately for 20 months before blending. The 2021 blend consists of 47% Grenache Noir, 45% Shiraz and 8% Cinsault.

### THE WINE

Tightly coiled and slow to unfurl, the Tesame is a beautiful light ruby hue. It opens with savoury aromatics, black tea spice, delicate aniseed, and crushed roses. The palate is seemingly effortless with all the purity and power that the great 2021 vintage offers. Notes of red cherry and negroni spices lead to a deep savoury core and a super-elegant, structured finish that lingers for a solid minute.

### FOOD PAIRING

The 2021 Tesame pairs perfectly with a baked Anysbos Camembert topped with Olive Oil, garlic, and rosemary sprigs. Alternatively, drink it with duck confit and a cherry balsamic glaze.