



FRYER'S COVE
Bamboes Bay



HOLLEBAKSSTRANDFONTEIN RESERVE 2020

Fryers Cove once seemed an improbable dream – to plant vines on a remote stretch of land just 500 m from the Atlantic Ocean at Bamboes Bay on the rugged Cape West Coast. Yet local farmer Jan van Zyl and his father, Jan Ponk, set out on this great adventure more than 30 years ago.

Inspired by the wines of Marlborough in New Zealand, which have the same cold winters and cool summer evenings as Bamboes Bay, the dream was to make distinctive, fine wines, different to anything else you would find in South Africa. But they needed water and the nearest freshwater source is in Vredendal. And to irrigate the vineyards, a 30 km pipeline had to be dug from that town.

Arid conditions aside, being the closest vineyards to the sea in South Africa, the vines also have to brave persistent sea breezes. A cool blanket of mist continually deposits vast amounts of salt onto the leaves and grapes, which prevents vineyard diseases and adds to the vivid minerality in the wines.

The cellar is in an old crayfish factory which has a jetty over the ocean. Icy seawater is pumped into the cellar and through the tanks to cool the wine during fermentation. From this mindset of ingenuity and minimalism flows authentic wines that are forged of the earth, tempered by the sea.

VINEYARD BACKGROUND AND HARVEST CONDITIONS:

Hollebaksstrandfontein is the original name of the farm at Bamboes Bay where the grapes for this wine are grown. The name means “hollow bin” and “beach fountain”. In earlier days, farmers in this arid area used the fountain as a precious source of fresh water for their livestock. Bamboes Bay is the smallest demarcated Wine of Origin ward in South Africa, adding to the exclusivity and uniqueness of this sophisticated Sauvignon Blanc. The 2020 harvest was characterised by near-perfect conditions. Moderate day and night temperatures with cooling mists created slow, even ripening and small berries with concentrated flavour and lively acidity.

WINEMAKING INFORMATION:

The winemaking process at Fryer's Cove is based on minimal intervention, and the patience and restraint of this approach show in this terroir-driven Sauvignon Blanc. It is wild fermented in clay pots and 225 L French Oak barrels, then aged for 8 months in 5th fill French oak barrels. The Bamboes Bay Hollebaksstrandfontein Sauvignon Blanc was bottled on 10 November 2020. While it might prove impossible to resist, this age-worthy wine will continue to develop more depth and nuances with bottle maturation for up to 7 years from vintage.

TASTING NOTES:

On the nose there is a distinctive seashell minerality with lemon, citrus and white flowers. The palate is rich and creamy, chalky and packed with unique inflections of kelp and West Coast Vygie fynbos that are so characteristic of the shores of the Atlantic Ocean. This wine is well balanced with a complex dry finish and lingering freshness. With flavours as bright as the sun cascading on the West Coast waves, it evokes the soothing sensation of being at the beach on a summer holiday.

FOOD PAIRING SUGGESTIONS:

Full-bodied yet invitingly fresh, the Hollebaksstrandfontein Sauvignon Blanc makes an excellent partner for a diverse variety of dishes. From sweet West Coast crayfish to smoked salmon, roast chicken and creamy goat's cheese, the pairing possibilities are endless!

WINE ANALYSES:

Alcohol: 13.36% vol.
pH: 3.56
Total acidity: 5.5 g/L
Residual sugar: 2.3 g/L

Vintage: 2020
Variety: Sauvignon Blanc
Wine of Origin: Bamboes Bay (Cape West Coast)