

minimalist wines

BY SAM LAMBSON



EXPERIMENTAL NOIR

APPELLATION | Overberg

ALCOHOL | 12,5%

ELEVAGE | 12 months in 228L and 300L Neutral French Oak

ON SKINS | 16 days

HARVESTED | 22 February 2022

BOTTLED | 23 January 2023

Trying new things, and doing things differently, is essential to personal growth and there are so many varietals and regions and ideas I want to learn more about. So, alongside my focus on Syrah, I bottle small batches of some of the most interesting discoveries I make, every year, under the label **EXPERIMENTAL**.

VINEYARD

100% Grenache Noir from Botriver. A warmer pocket of the Overberg on sandstone soils.

THE BLEND

One third wholebunch fermented, one third wholeberry and one third destemmed. I played around with the idea of blending some Syrah into this but decided it's purity and elegance had to be the star of the show.

WINEMAKING

We harvest in the cool, early hours of the morning, into 14kg Lug boxes and transport grapes back to the cellar in refrigerated trucks where they are allowed to cool overnight. After gentle foot-stomping and crushing with one third whole-bunch, one third wholeberry and one third destemmed this vintage, natural fermentation gets underway, at its own pace, in a combination of open and closed fermenters. Once complete, we macerate gently with a single, daily pumpover/punchdown.