

minimalist wines

BY SAM LAMBSON



EXPERIMENTAL BLANC

APPELLATION | Cape Coastal

ALCOHOL | 13%

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

ON SKINS | Wholebunch press 0 days, Muscat/Chardonnay 7 - 11 days

HARVESTED | 15 Feb - 2 March 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

Stellenbosch (Polkadraai Hills): Chardonnay

Stellenbosch (Bottleray): Chenin Blanc

Stellenbosch (Bonniemile): Muscat

Stellenbosch (Helderberg): Chardonnay 2020, a reserve wine matured for 2.5 years in barrel

Elgin (Groenlandberg): Riesling

THE BLEND

A super experimental Coastal White blend of: 34% Stellenbosch Chardonnay (skin fermented for 11 days); 9% Stellenbosch Chardonnay; 26% Bott Stellenbosch Old Vine Chenin; 17% Stellenbosch Old Vine Muscat (fermented for 7 days on skins and stems); 11% 2020 Reserve Chardonnay aged for 2.5 years in Barrel; and 3% Cool Climate Elgin Riesling.

WINEMAKING

We harvest in the cool, early hours of the morning into 14kg Lug boxes and transport grapes by refrigerated truck to our cellar. Grapes are cooled overnight before wholebunch pressing or crushing. Natural fermentation takes place in barrel with the skin fermentations in closed top fermenters. All vineyards are kept separate and matured on gross lees in neutral french for the winter, racked and blended in the spring before bottling in January.