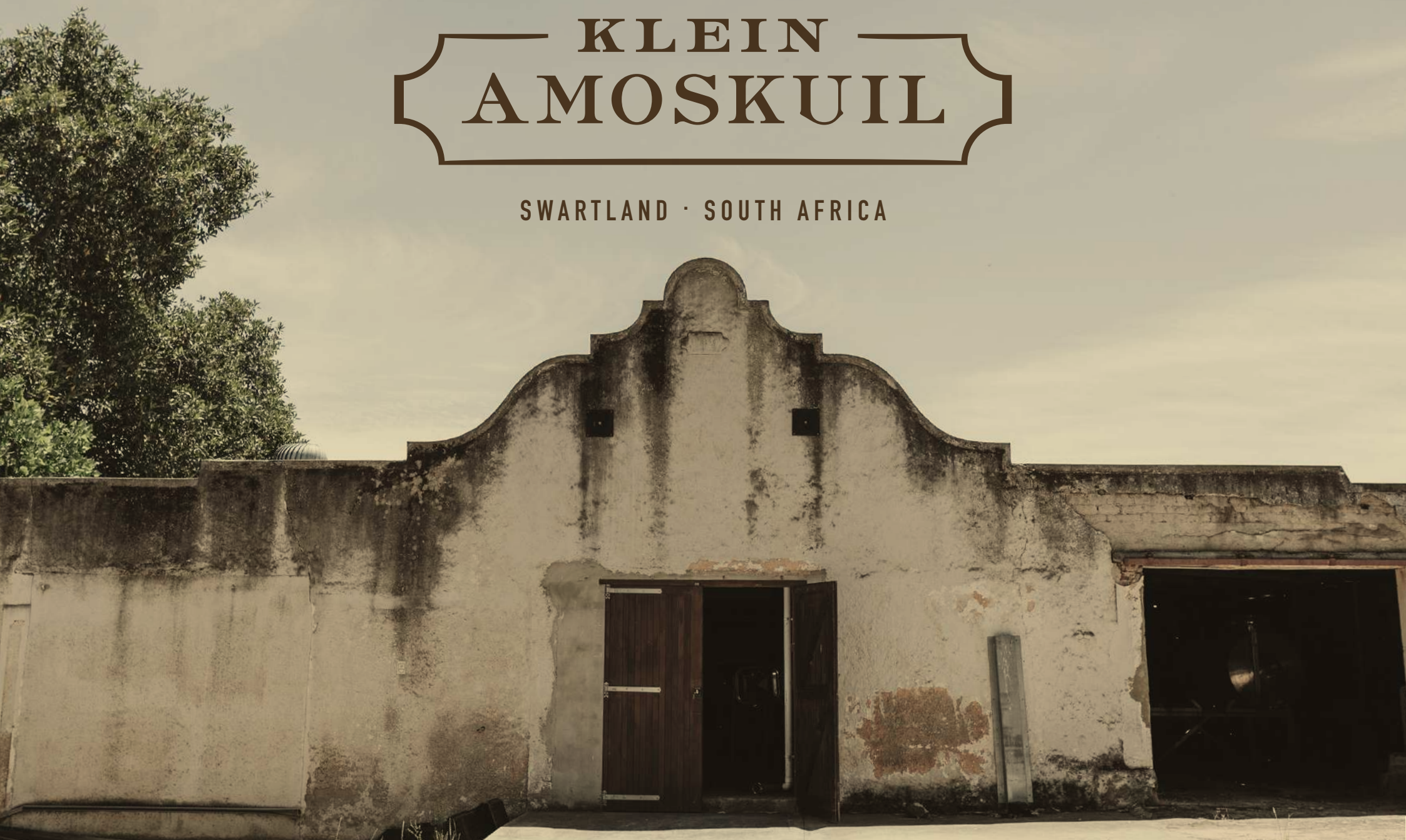


KLEIN AMOSKUIL

SWARTLAND · SOUTH AFRICA



Klein Amoskuil is a farm just outside Malmesbury, in the Swartland appellation of South Africa. Historically, Klein Amoskuil has undergone a number of changes. From being a tobacco farm with tobacco drying sheds, to a grape farm growing grapes for Swartland cooperative, and since 1997, the farm has housed a winery that helped kick start a revolution. In 1997, Charles Back stumbled upon a very special tank of Sauvignon Blanc at Swartland Co-operative. With the first taste, Charles was blown away. For an area not associated with producing quality Sauvignon Blanc, where irrigation is a scarcity and temperatures often reach the high 30's, the wine was wonderful.

He was astonished at the quality and style of the wine and asked to be taken to the vineyard. It turned out to be the mother block of South African Sauvignon Blanc planted in 1965. So intrigued was he by the barren beauty and tremendous potential for winemaking in the Swartland, that a couple of hours and a gentlemen's agreement later, Charles Back purchased the farm. As such, a small tank of Sauvignon Blanc in Swartland Co-operative, led to Charles acquiring the Klein Amoskuil farm and as for the Sauvignon Blanc block, the grapes are still used to produce our two Amos Block wines.



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Klein Amoskuil is 400ha in size with around 80ha under vine. The vines are all dryland farmed, without irrigation, which is no small feat when facing the harsh conditions of the Swartland. Through the years the farm has continued to change and develop in conjunction with the development of both Charles and winemaker Charl du Plessis's, winemaking philosophies. In addition to cement "kuipe" and barrels for winemaking and maturation, between 2018 - 2019, 20 hand-made traditional Georgian qvevri arrived on our doorstep and were built into the Swartland soil. This allows us to make natural qvevri wines in the traditional Georgian method that has been used for more than 8000 years.

In 2022, the farm and cellar received organic certification (Ecocert) after being in conversion for three years. With the culmination of these factors, and a "back to basics", hands-off approach to wine-making, we're able to make the best wines we possibly can, wines with character and integrity. The wines of Klein Amoskuil are inspired by their home. In the indigenous plants and animals that call our farm home, as in the vineyards and in the walls of old tobacco drying sheds, there are stories to tell. We've taken it upon ourselves to make sure that those stories are shared in every bottle made at Klein Amoskuil.

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OBSCURA

A SKIN CONTACT QVEVRI WINE

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The origins of winemaking can be traced back to Georgia, the little country lying between the Black Sea and the Caucasus Mountains where wine has been made for the past eight thousand years. Their ancient method, still in use today, is to ferment the grapes, along with their stalks, skins and pips, in large, handmade terracotta vessels known as qvevri that are buried in the ground for natural temperature control. The resulting tannins are high in antioxidants, acting as nature's preservative for the wine.

Obscura qvevri wines are made in these same containers, hand-crafted in Georgia and carefully shipped across the world. Our winemaker, Charl du Plessis, makes this delicious wine in the same ancient style that he learned in Georgia, using only naturally-present wild yeasts and a hands off approach.

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Our Obscura Qvevri wines are inspired by the world's very first form of camera called "Camera Obscura". Derived from Latin (meaning dark room), Camera Obscura is the natural optical phenomenon that occurs when an image is projected through a pinhole in a wall or screen and displayed inversely or on the opposite wall/screen. The surroundings of the projected image have to be relatively dark for the image to be clear, so many historical camera obscura experiments were performed in dark rooms.

This phenomenon resonated perfectly with our Obscura wines. Our cellar in Malmesbury, where we sunk our Qvevri, has become an experimental dark room at the forefront of innovation. As for the inverse or upside down image, we've taken grapes and put them back underground, the inverse of modern winemaking practices. Lastly, the light coming in through the window on the label, pays homage to the "pinhole image" method whilst also illuminating the winemaker and his importance in this ancient winemaking process.

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