



## TASTING NOTES TESAME 2020

### TECHNICAL ANALYSIS

Alc: 12.67% | RS: 1.9 g/L | TA: 4.8 g/L | PH: 3.65

### 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 2020 blend consists of 59% Grenache Noir, 26% Shiraz and 15% Cinsault.

### THE WINE

The Anysbos Tesame 2020 is a unique and characterful red wine that balances freshness and subtle tannin structure. It offers spice, fynbos, and crushed rose and is pleasantly dry with great energy and mineral complexity.



