



FRYER'S COVE

Bamboes Bay

Wine of Origin Bamboes Bay

“Hollebaksstrandfontein” Sauvignon Blanc Reserve 2016

Origin of the Name:

The original name of the farm at Bamboes Bay. Translated from the Dutch, the name means a “hollow bin” and “beach fountain”. In earlier days, farmers in this arid area used it as source of fresh water for their livestock from this “fountain” down in this hollow.

Soil Type:

Hutton type top layer with unobstructed lower layers of calcic soil. Lots of lime in the lower parts.

Wine Description:

A full structured Oak and Clay Pot fermented Sauvignon Blanc then aged for 18 months. Profound minerality with lemon, citrus, white flowers and some fresh hay. The intense palate is rich, creamy, chalky packed with our unique “kelp” personality we seem to get from our shores of the Atlantic Ocean. Remarkably balanced, complex dry finish.

Food Pairings:

Sublime with poached Salmon, even tasty West Coast Oysters add an amazing combination with this oak matured Sauvignon Blanc. Even try a fine creamy goat’s cheese with this exquisite wine; you have a match made in heaven!

Ideal Drinking:

Due to the style, character and quality of Fryer's Cove Bamboes Bay range, we believe that this limited production wine must be at least a year and half in bottle before release, only then does it show it's real potential, continuing on for a further 5 to 7 years to reach its peak - we hope you will savour this experience too!

Winemaker: Derick Kogelenberg

Production: 2,034 bottles individually numbered in sequence

Wine Region: Wine of Origin Bamboes Bay, West Coast, South Africa

Wine Analysis:

Alcohol Vol:	13.67 %	Residual Sugar:	2.9 g/l
Total Acid:	5.9 g/l	Volatile Acidity:	0.55 g/l
Total SO²:	107 mg/l	pH:	3.45
Release Date:	September 2018		

