

# FALSE BAY

## REAL WINE

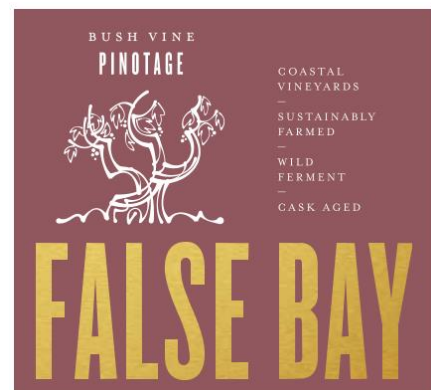
THE MISSION – Named after South Africa’s most iconic bay, which frames the country’s premium winelands, False Bay Vineyards was borne out of a desire to make ‘real’ wine affordable.

THE JOURNEY – Back in 1994, long before founding Waterkloof – his biodynamic vineyard overlooking False Bay- Paul Boutinot came to The Western Cape to seek out and rescue grapes from old, balanced and under-appreciated vineyards. These treasures were otherwise destined to be lost in the large co-operative blends that were dominating South Africa’s wine industry back then.

THE METHOD – Unusually for that time, Paul transformed those cape gems into wines with a minimum of intervention: Wild yeasts ferments, no acid additions...you know the drill. A familiar story to many ‘real wine’ lovers now, but back then he was swimming against the tide. Even today, making wine this way at the price-level is almost unheard of.

THE WINES – Today the simple recipe remains the same: Fantastic coastal fruit, naturally balanced grapes and wild yeast ferments abound, with additions avoided.

## False Bay Bush Vine Pinotage W.O Coastal Region

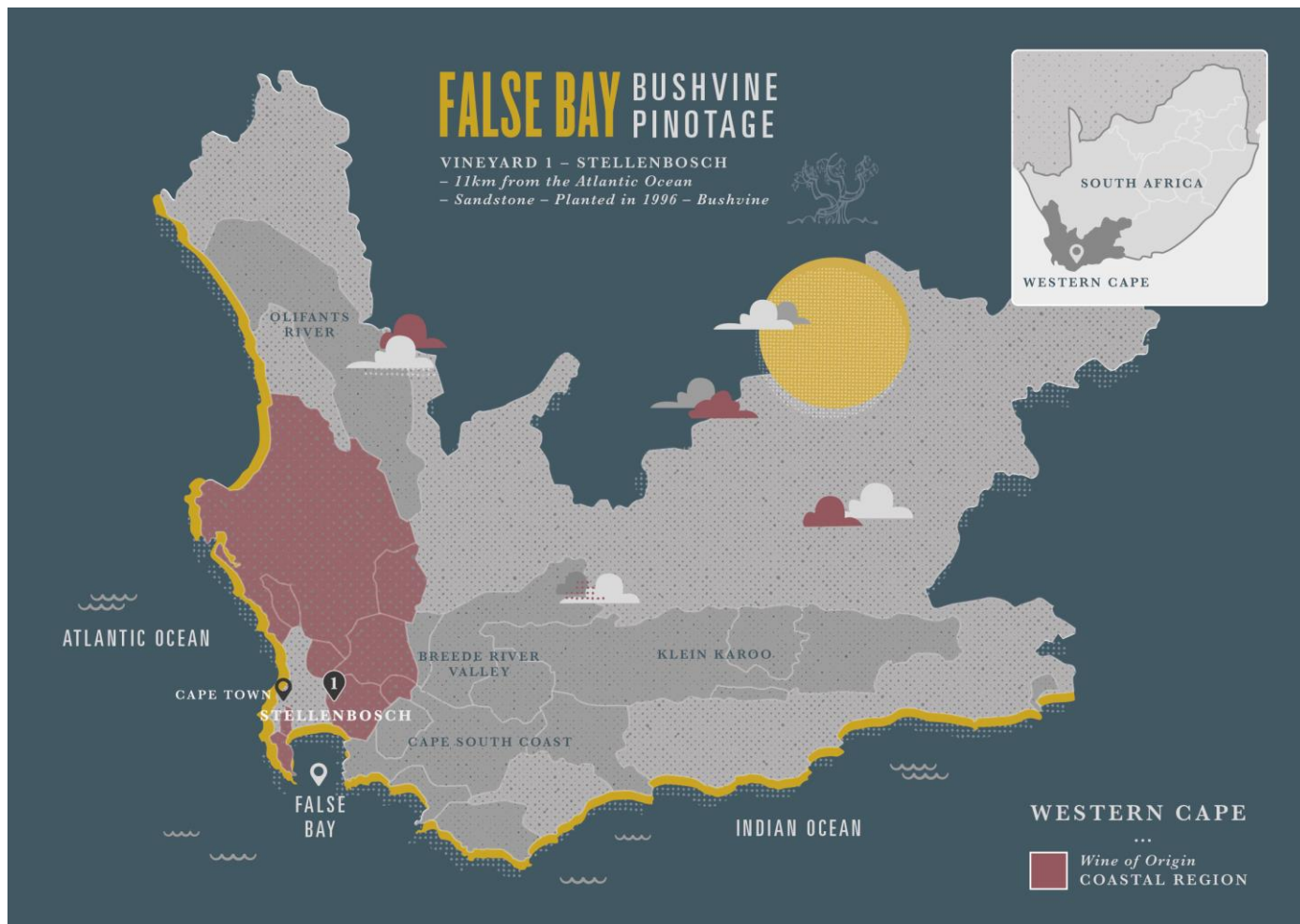


### BUSH VINE?

Bush Vine Pinotage is not from irrigated, over-cropped vines shackled to wires in horrifically hot and stressed out vineyards. The wine is from coastal, dry-farmed bush vines which have had time to adapt and find their happy place. The resulting wine therefore, is perhaps more ‘Pino’ than ‘Tage’.

- Coastal Vineyards
- Sustainably Farmed
- Hand Picked
- Naturally Crafted
- Wild Ferment
- Cask Aged

## FALSE BAY - REAL WINE



## BUSH VINE PINOTAGE VINEYARD

