

FALSE BAY

REAL WINE

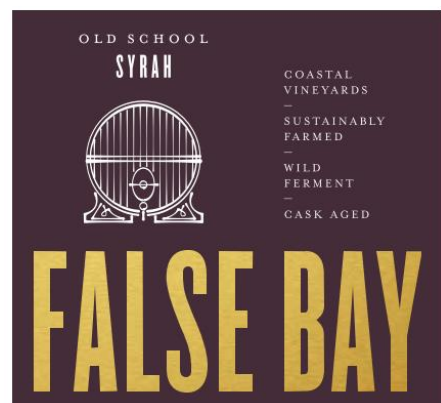
THE MISSION – Named after South Africa’s most iconic bay, which frames the country’s premium winelands, False Bay Vineyards was borne out of a desire to make ‘real’ wine affordable.

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 Old School Syrah W.O Coastal Region

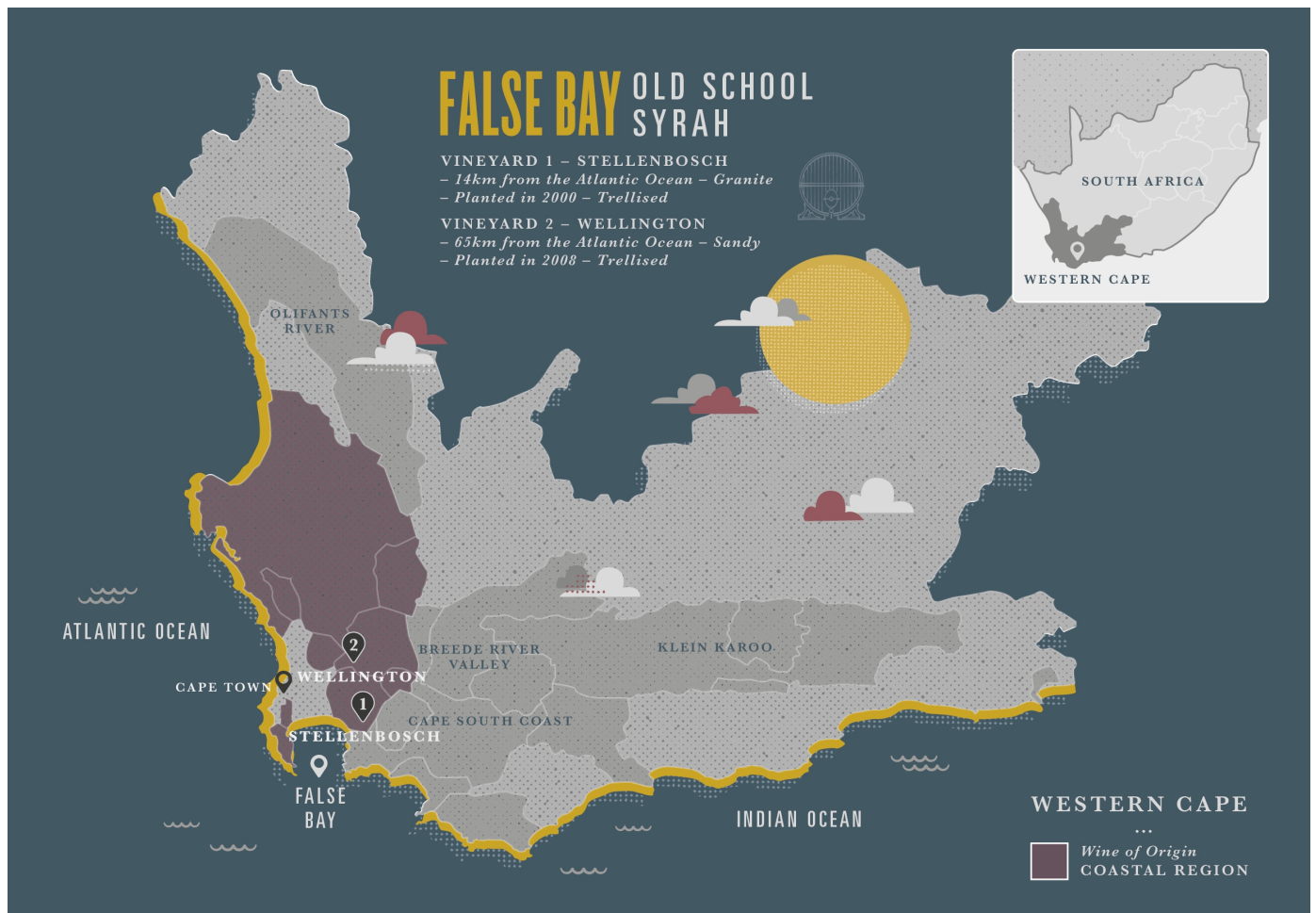


OLD SCHOOL?

Old School Syrah is not a jam soup, with toasted oak chips added for mocha flavour. The wine is fermented ‘old-school’ with wild yeast (partially whole-bunch) and raised in large wooden casks (or ‘foudre’ en Francais). An homage to the savoury, wild yet elegant renditions from Paul Boutinot’s ancestral lands.

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

FALSE BAY - REAL WINE



OLD SCHOOL SYRAH VINEYARD

