

# FALSE BAY

## REAL WINE

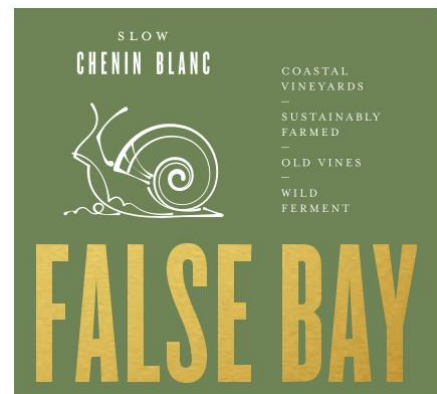
**THE MISSION** – Named after South Africa’s most iconic bay, which frames the country’s premium winelands, False Bay Vineyards was borne out of a desire to make ‘real’ wine affordable.

**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 Slow Chenin Blanc W.O Coastal Region

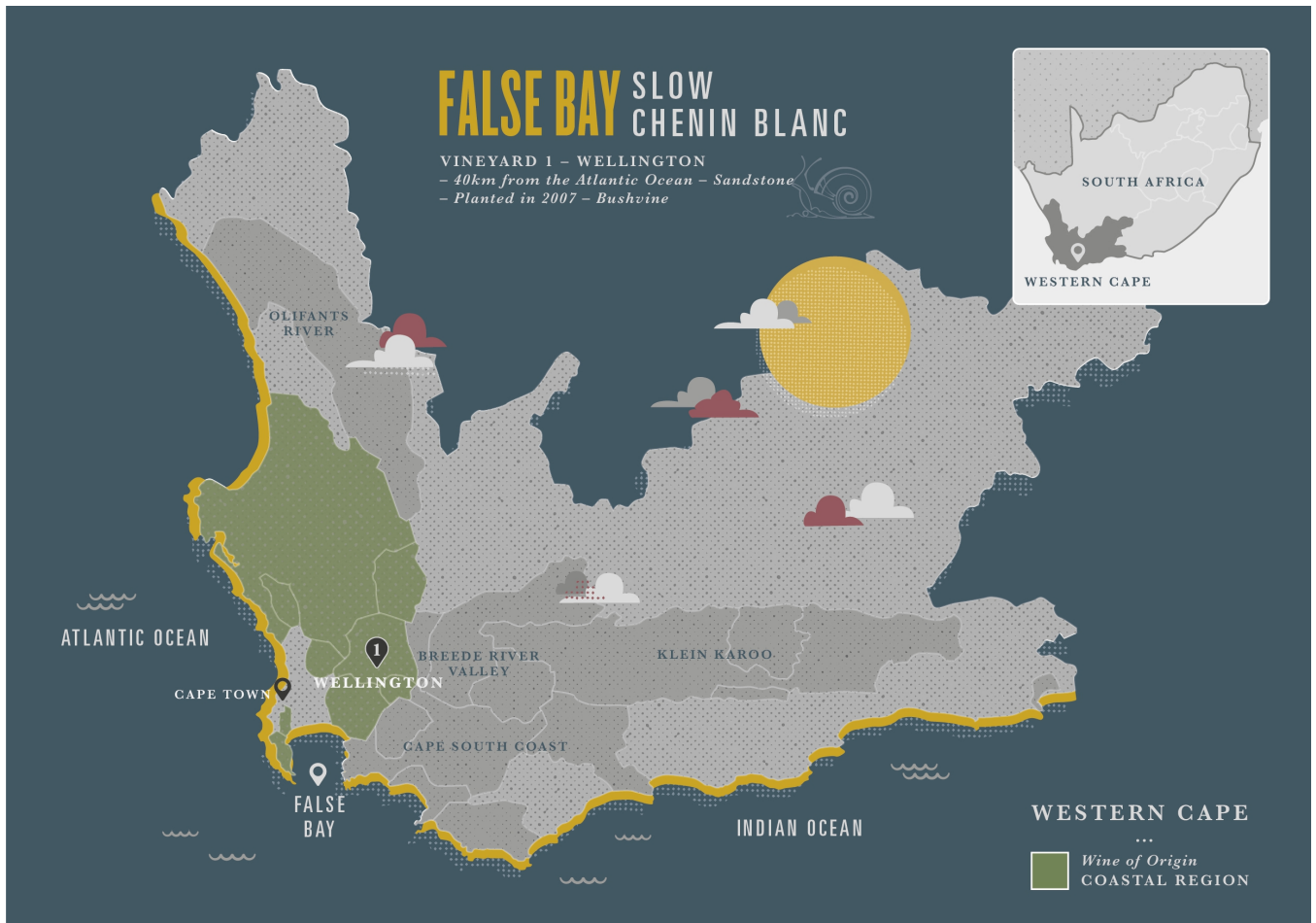


### SLOW?

Slow Chenin Blanc is not fermented with fast-acting, or aroma-‘enhancing’ commercially selected yeast. The grapes do not take three weeks to get from vineyard to bottle. It is crafted the wild way – old vine fruit, fermented with wild yeast found naturally on the grapes...not in a packet. This magical transformation takes at least six months. At False Bay Vineyards we make slow wine.

- Coastal Vineyards
- Sustainably Farmed
- Old Vines
- Naturally Crafted
- Wild Ferment
- Slowly Matured

## FALSE BAY - REAL WINE



## SLOW CHENIN BLANC VINEYARD

