

2017 Releases - Part 1 (maybe...)

Flights of fancy, these quite possibly once-off, slightly off-centre limited quantity wines allow us to explore a little more, push the boundaries a tad further, experiment with varying techniques, explore different regions/vines/varieties and allowing for even more creativity, all the while offering interesting drinking without having to extend the home loan.

The freedom of creativity & tasty juice in a bottle - that's the ethos. Production is limited to only a barrel or two of each wine or few hundred cases. The first 2017 round of departures includes:

Jikken Bareru Pretty Pink Vin Gris 2016 – a good 'n proper rosé crafted from unclassifiable Mataró, also called Mourvèdre or Monastrell, grown in super shale soils in continental climes & fermented whole-clusters stems skins pips 'n all with manual *pigeage* for three days prior to foot-pressing and maturation in a single old French oak barrel under a film of *flor* (*just like Sherry*) prior to bottling unfiltered, unfiltered nine months later. Ultra refreshing and deserving of tapas or simply some fine *fromage*, a *charcuterie* plate, fresh baguettes & a sunny day. Not your average *Brosé!*

Anorak Facts

Vintage 2016 yielding 240 bottles **Alc.** 10.04 % **pH** 3.65 **TA** 5.5 g/l **RS** 1.8 g/l

W.O. Western Cape (somewhere along the R62)

Drink now – 2021+ | Cellar upright | Best Decanted | Serve Chilled

Jikken Bareru “Skn ‘N Bnz” Sauvignon blanc 2016 – combining a single hogshead of traditional barrel fermented & matured Sauvignon blanc; with a puncheon of the last ever harvest of old vine Sauvignon blanc wedged into sandstone shales which was fermented whole-cluster in a small open top fermenter with manual *pigeage* over five days & foot pressed directly into barrel, matured for ten months prior to blending, bottled unfiltered & unfiltered with a small portion of fine lees for added *freshness*. Truly unconventional Sauvignon which is svelte, complex & deserving of fine country fare or fine *fromage*. Deserving decanting. *Keep this side up* ↑

Anorak Facts

Vintage 2016 yielding 550 bottles **Alc.** 13.34 % **pH** 3.34 **TA** 5.9 g/l **RS** 1.4 g/l

W.O. Tradouw / Stellenbosch

Drink now – 2021+ | Cellar upright | Best Decanted | Serve Chilled

Jikken Bareru Sauvignon blanc / Simonsberg-Stellenbosch 2017 – crafted from a single site of Sauvignon blanc {Clone 11, better known as *Weerstasie*} rooted in deep red Hutton soils at over 550m in elevation on the slopes of the Simonsberg overlooking

Stellenbosch & quite possibly with the best vista of the entire *Cape Peninsula* – the hand harvested fruit was gently crushed, allowed some skin contact, cold fermented in stainless steel with a Sauvignon specific yeast & bottled right after fermentation completed to preserve the *lipsmackingly fantastic Sauvignon-ness*. Crack open a bottle to pair with fresh crustaceans, some old skool *fish 'n chips*, a roast free range fowl or simply with a fresh baguette, some fine *fromage*, a sunny day & someone special. *Sauvignon, what!*

Anorak Facts

Vintage 2017 yielding 1200 bottles **Alc.** 13.19 % **pH** 3.14 **TA** 6.1 g/l **RS** 3.6 g/l
W.O. Stellenbosch (Simonsberg-Stellenbosch)

Drink now – 2020+ | Cellar upright | Best Decanted | Serve Chilled

Jikken Bareru Nel & Coetzee Bosstok Steen 2017 – a 50:50 blend of gnarled bush vine fruit from venerable vines planted in the Swartland and Stellenbosch circa 1972 – 1986. Each parcel of fruit was gently crushed, allowed some skin contact, cold fermented with non-interventionist yeast strains & given three months of *sur lie* maturation prior to blending, bottled lightly filtered to preserve maximum *Steen-ness*. This Steen (*you can call it Chenin blanc if you must*) reflects two truly unique areas, individuals & is mere a glimpse of the Cape's vine riches. Enjoy this lively little Steen with fresh seafood, rustic poultry dishes, fine *fromage* & *charcuterie* or just order a pizza. *The sum of the parts are more than the whole.*

Anorak Facts

Vintage 2017 yielding 1880 bottles **Alc.** 12.19 % **pH** 3.25 **TA** 6.7 g/l **RS** 3.7 g/l
W.O. Swartland 50% / Stellenbosch 50% (100% bush vines, planted 1972 – 1986)

Drink now – 2022 | Cellar upright | Best Decanted | Serve Chilled

Jikken Bareru “Namazu” Pinot Noir en Magnum 2016 – hopefully meaning catfish in Japanese - *come on Google Translate!* – this is a triple clonal blend of Pinot Noir grown in four distinct *climats*, traditionally vinified, barrel matured in old French oak *hogsheads* for nine months prior to blending, bottled unfinned & unfiltered in *double the fun* magnums. Enjoy this fine Pinot with it's perfect pairing partners – char-grilled sirloin on the bone with *Béarnaise* sauce & garden greens; roast duck with a citrus dressing; slow roast pork belly with crackling, parsnip & butternut purée; grilled trout with mushy peas or *braai'ed* free range lamb chops & a garden salad – but if that all sounds like too much effort, simply enjoy a glass or two with some fine *fromage*, *charcuterie* and really good company with a few *tjunes*.

Anorak Facts

Vintage 2016 yielding 72 Magnums **Alc.** 13.71 % **pH** 3.61 **TA** 5.5 g/l **RS** 2.5 g/l
W.O. Western Cape (Elgin 65% / Tradouw 30% / Klein Karoo 5%)

Drink now – 2021 | Cellar Horizontally | Best Decanted | Serve Lightly Chilled

Jikken Bareru Elgin Riesling – Weisser or Rhine Riesling, is among the most outstanding of grapes & wines, but equally among the finickiest requiring the most perfect of conditions to truly showcase its true potential 'n beauty (*a geek grape indeed*). A small vineyard grown on decomposed *Table Mountain* sandstone over white clay in the ultra cool climes of Elgin produced the green gold clusters of fruit, gently crushed, allowed skin contact, cold fermented with a *Champagne* yeast & bottled with a light filtration immediately upon completing fermentation. This purposefully dry Riesling backed by electric acidity, youthful citrus flavour profile is destined for a few decades of bottle ageing, if you can resist. The ideal foil to mild Cantonese & Cape Malay cuisine, fresh seafood (your favourite sushi perhaps?), grilled duck breast with citrus dressing, a generous *porchetta* or simply enjoy with fine *fromage* & *charcuterie*. *Prost!*

Anorak Facts

Vintage 2017 yielding 1200

Alc. 12.54 %

pH 2.85

TA 8.0 g/l

RS 5.1 g/l

W.O. Elgin (single site, decomposed Table Mountain sandstone over clay)

Drink now – 2037+ | Cellar upright | Best Decanted | Serve Chilled