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.

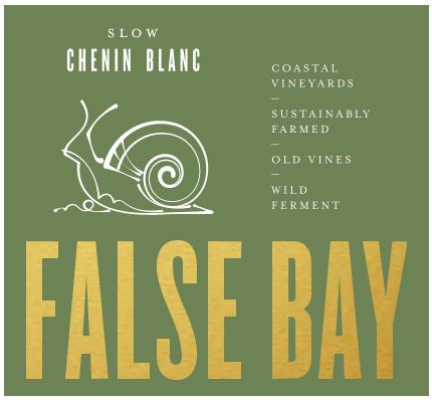
THE JOURNEY – Back in 1994, long before founding Waterkloof – his regenerative vineyard overlooking False Bay- Paul Boutinot came to The Western Cape to seek out and rescue grapes from old, balanced and under-appreciated vineyards. These treasures were otherwise destined to be lost in the large co-operative 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



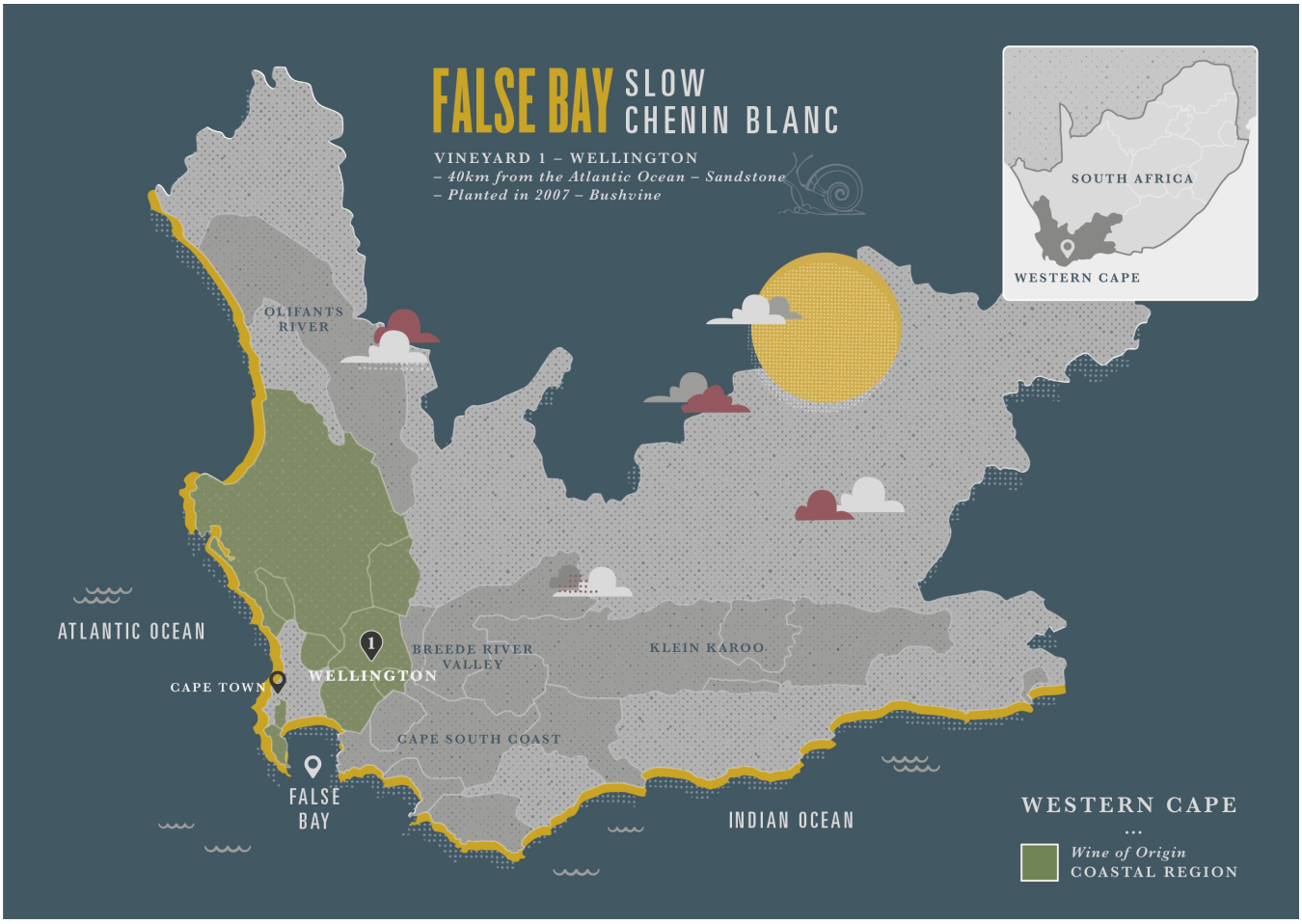


SLOW?

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 VINYEARD

