





The 2022 season started with a great winter and uninterrupted cold unit accumulation. Budding started very late due to a cold front and heavy snow fall at the end of August and moderate temperatures during September. This facilitated even growing and ripening in the latter part of the season. Berries and bunches were a little bit bigger due to high water availability and also meant 5% increase on crop yield on 2021, bringing us back in line with our average yield over the last 10 years.

In the winery itself it was a memorable vintage. The grapes ripened on time and staggered well so the cellar was never under pressure and picking could be at exactly the right time. These vintages usually shape up to be some of the best, so watch this space!

This was the first vintage working with our two new locally produced cement eggs - named Egg Yolk and Egg White. They are filled with some special Chenin blanc at the moment and it is looking amazing. Our intern Joshua will be submitting a report on the effect of cement eggs on wine to the University of Stellenbosch.

The stand-out white wine in the cellar is definitely the Chenin blanc from our old heritage bush vines in Stellenbosch. We have many different components from different sites in barrel, amphorae and of course eggs. The red wines are all showing a lot of potential, with very deep colour and intense flavour, especially the wines from our new plantings on Kleine Zalze.

We are excited about the quality of the vintage and was also one of the most enjoyable harvest for the team. We hope you can have as much fun enjoying the wines as we had making them.



