



NEW DAWN
BY RÜDGER VAN WYK

VINE TALKER

FRUIT ORIGINS AND TERROIR



Western Cape: Breedekloof Valley,
Wellington, Stellenbosch Appellations



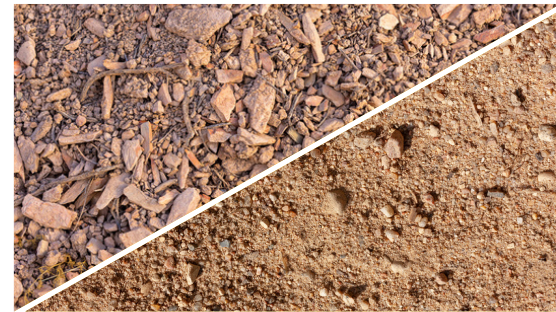
Sustainably, ethically sourced from Estate
vineyards in each appellation



Mediterranean climate. Hot Summers, Cold
Winters. Varying diurnal variation.



Drip irrigation as needed from Estate Reservoirs.



WELLINGTON



Decomposed Shale
Decomposed Granite
Alluvial soils
Cabernet Sauvignon,
Grenache Noir



STELLENBOSCH



Clay-rich Sandstone
Decomposed Granite
Verdelho,
Grenache Noir



BREDEKLOOF



Clay-rich Sandstone
Ancient Shale
Chenin Blanc,
Rousanne, Carignan,
Cinsaut





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CELLAR APPROACH

New World winemaking by Rüdger van Wyk emphasizes sourcing grapes from well-managed vineyards, where meticulous care and attention are essential for sustainably producing the highest quality fruit. With a focus on New World techniques, this approach aims to combat climate change while preserving freshness with unique blends. In the cellar, the philosophy adopts a natural strategy characterized by minimal intervention and masterful blending, which seeks to highlight the terroir and the grapes' origin at their optimal phenolic ripeness: Cold Soaking, native yeast, lees contact, optimum freshness.



Hand pruned, hand harvested. Community upliftment, reinvestment and education through employment.



Innovative, transparent blends for accessible wines of exceptional quality for all



VESSELS

Stainless Steel Tanks
French Oak (neutral)



Yeasts: Native Wild Yeast

Filtering: Yes, gently

Fining: Yes, as needed

Vegan Friendly: Yes

Closure: Screwcap, Cork (Diam)

Bottles: Recycled locally made glass

Lightweight bottles (from 450g)