

WILD HOUSE

Shaped by the Elements

CHARDONNAY

WESTERN CAPE

WHAT'S THE STORY?

Wild House is a place of raw energy, a weather-beaten hut exposed to the storm-swept slopes of the mountains where this wine was conceived. This cool-climate Chardonnay is a natural addition to our range.

PRODUCTION

Made with fruit from Paarl and Stellenbosch. Soft pressing, and settled for 48 hours. Naturally fermented in stainless steel tanks and kept on the gross lees for 7 months.

TASTING NOTE

A contemporary style of Chardonnay in that it is actually quite old-fashioned! A nose of crushed rocks, citrus-flower, and salted butter. The palate is a bright, tangy combo of fresh pear and cold butter yet with old-fashioned structure and minerality. Classic yet contemporary in its charm, this is a Cape Chardonnay for the serious afficionado or imbiber alike.

FOOD MATCH

Spatchcock chicken from the braai, pork tenderloin, or roast veggies with goats cheese are all a marvellous match for this wine.

100% Chardonnay

ALC: 13.5% | R/S: 1.9 (g/l) | TA: 6.0 (g/l) | PH: 3.46

