



# WILD HOUSE

*Shaped by the Elements*

## CHENIN BLANC

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. Bright, textural stuff from old, unirrigated bush vines in the Coastal region grown on sandy soils over granite bedrock.

### PRODUCTION

Chenin is the backbone grape varietal of South Africa; it's the most profusely planted variety in our country and is closely associated to our wine-making identity. To capture the true sense of place and terroir, we've made this wine a 100% unoaked Chenin Blanc. Fermenting only in stainless steel ensures the freshness, character and liveliness of the wine is maintained. To tame some of this energy and add more complexity and depth to the final wine, it was kept on its fine lees for approximately nine months. This also adds to the lush mouthfeel and keeps the wine fresher for longer.

### TASTING NOTE

Ripe peach and tropical fruit on the nose with fresh citrus notes. Honeyed and textured on the palate with crisp acidity and hints of honey dew melon and lychee leading to a bright, zesty finish with fresh lemony acidity.

### FOOD MATCH

Brilliant with seafood, poultry, and chargrilled vegetables.

### 100% Chenin Blanc

ALC: 13.5% | R/S: 1.5 (g/l) | TA: 5.9 (g/l) | PH: 3.35

