



WILD HOUSE

Shaped by the Elements

PINOTAGE

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. From established trellised vineyards on Paarl's deep sandy loams, our Pinotage is a bright, juicy expression of this national cultivar.

PRODUCTION

All fruit was hand-harvested and gently crushed with a proportion of whole-bunches to bring a leafy freshness to the juice. All fruit was hand-harvested and gently crushed with a proportion of wholebunches to bring a leafy freshness to the juice. The juice is naturally fermented in stainless steel tanks and then allowed to undergo malolactic fermentation in 300 & 600 litre barrels. A tiny proportion of Franschoek Syrah adds a light veil of white spice to the final blend.

TASTING NOTE

A generous nose of ripe plum and cherry rise from the bright ruby-hued wine. A mouthful of generously plum-laden, deep flavours precede a finish that is lifted and layered with a slight lick of toasty supporting oak.

FOOD MATCH

Seared tuna, venison, game, roast vegetables or a classic South African bobotie.

100% Pinotage

ALC: 14% | R/S: 3.4 (g/l) | TA: 5.4 (g/l) | PH: 3.54

