



WILD HOUSE

Shaped by the Elements

ROSÉ

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. Our Rosé is naturally-fermented and has a succulent fruit and tangy palate.

PRODUCTION

Younger vines are harvested at dawn from Swartland then pressed into tank. Some whole bunch material adds a pleasing stemmy crunch and texture to the wine to reflect its sandy granitic Coastal provenance, and the juice is left to ferment naturally.

TASTING NOTE

A delicate pale Rosé with an attractive coppery hue. Citrus, red currant and cranberry fruits on the nose. A crisp and vibrant palate with youthful strawberry fruit, balanced by taut acidity and a fresh, clean finish.

FOOD MATCH

Dangerously easy to drink chilled on it's own or lovely paired with simply grilled fish or chicken.

100% Rosé

ALC: 12.5% | R/S: 2.1 (g/l) | TA: 6.1 (g/l) | PH: 3.32

