



WILD HOUSE

Shaped by the Elements

SAUVIGNON 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. This cool-climate Sauvignon Blanc is an impressive addition to the range.

PRODUCTION

Made from Elgin fruit. Soft pressing, and settled for 48 hours. Naturally fermented in stainless steel tanks and kept on the gross lees for 5 months.

TASTING NOTE

A vibrant cool climate style of Sauvignon with intense citrus and crushed nettle aromas. Ripe, concentrated fruit is offset by a grapefruit tang and leafy characters. Taut and mineral with a long, textural finish.

FOOD MATCH

Simply cooked sea bass with a salsa verde, lemon roasted chicken or aromatic thai dishes.

100% Sauvignon Blanc

ALC: 13% | R/S: 1.7 (g/l) | TA: 6.0 (g/l) | PH: 3.46

