



WILD HOUSE

Shaped by the Elements

SHIRAZ

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. Generous, full yet fresh with a seam of minerality from its sandy, granite provenance in the trellised Shiraz vineyards of Paarl.

PRODUCTION

Grapes for this wine were carefully hand-harvested and sorted. Most of the fruit comes from Paarl, but we added a small amount of Franschhoek fruit to the final blend to give it a bit of spice and 'edge'. Naturally fermented in stainless steel tanks, 50% of this blend then undergoes malolactic fermentation in 300 and 600 litre French oak barrels (10% of which are new).

TASTING NOTE

Inviting aromas of summer pudding, ripe black cherry, vanilla and even a touch of Framboise. On the palate, more rich black fruits, smoky notes and a suggestion of dark chocolate and star anise. Youthful acidity and ripe balanced tannins give a fresh finish with depth and complexity.

FOOD MATCH

Braai (South African BBQ) is the most obvious choice but this is a really versatile wine that works well with most meats, mushrooms dishes, or just on its own.

100% Shiraz

ALC: 14% | R/S: 3.0 (g/l) | TA: 5.9 (g/l) | PH: 3.50

