















WILDEBERG

RED

FRANSCHHOEK REGION

WHAT'S THE STORY?

Great whites leap from the vines of the old Coastal Region, though reds of equal surprise are rarer. In November 2019 the right wine spoke when we turned a proposed blend on its head which emitted from the team a few quiet sighs of delight. 90% Shiraz and 10% Cabernet Franc, it's by no means obvious on paper but makes so much sense in the glass.

PRODUCTION

Wildeberg is our small farm in Franschhoek. Only 10ha can be planted to vines, the rest is wild. The fruit for the Wildeberg wines comes from the Franschhoek Valley only, hand-harvested, naturally fermented and gently matured in our mountain barrel hall on the farm.

TASTING NOTE

It's important that this wine is enjoyed at cellar temperature. The nose of fresh crushed raspberries veiled with white and black pepper is hypnotic and sensual, especially for our climate. The palate has breadth and natural juiciness which is complimented by cranberry and peppercorn flavours.

FOOD MATCH

Great with charcuterie, juicy steak, or traditional South African Bobotie.

90% Shiraz | 10% Cabernet Franc ALC: 13% | R/S: 2.3 (g/l) | TA: 5.2 (g/l) | PH: 3.55

