



WILDEBERG

TERROIRS CINSAULT

WELLINGTON REGION



WHAT'S THE STORY?

Wildeberg is our small farm in Franschoek. Wildeberg Terroirs is an expression of the most exciting vineyard blocks we work with in the wider Coastal Region. This is our first release of a Cinsault from old bush vines in Wellington.

PRODUCTION

A single site Cinsault in Wellington - Old bush vines grown on well-drained slopes of deep, soft loams littered with granite and quartz in the shadow of the Hawekwa mountains. Hand-harvested bush vine fruit is naturally fermented back at the farm at Wildeberg. As little work as possible is required in order to capture the natural site-specific energy of this unique fruit.

TASTING NOTE

An ethereal nose of star anise, cherry-stone, wild strawberries and crushed rocks leads to a bright yet fine palate of dark cherries, allspice and gently earthy notes and with the focused finish our mineral-laden source gives the wine.

FOOD MATCH

Pairs well with a variety of different dishes, but excellent with hoi-sin duck, Karoo salt lamb off the braai, seared tuna with roast Mediterranean vegetables, and well-matured hard cheese.

100% Cinsault

ALC: 13.5% | R/S: 2.6 (g/l) | TA: 5.6 (g/l) | PH: 3.51

