WILDEBERG

WHITE

FRANSCHHOEK REGION

WHAT'S THE STORY?

Wildeberg is our small farm in Franschhoek. Only 10 hectares 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.

PRODUCTION

Sourced from ancient bush vines in the Franschhoek Valley in the south-eastern corner of the Cape's Coastal Region. Franschhoek is amongst the oldest planted regions in the Cape, with Semillon having been planted here in 1679 by French Huguenot settlers. Naturallyfermented in new and older oak at our Franschhoek farm, there is very little magic involved other than the fruit itself.

TASTING NOTE

This Semillon is 100% ancient bush vine aged in new and older oak. The palate has an impactful attack of tight, bright, highly textural citrus tang and terrific mouthfeel. It's a vast wine with layers of expression.

FOOD MATCH

Ideal with delicate fish dishes, fresh oysters, and prawns.

100% Semillon ALC: 13% | R/S: 2.1 (g/l) | TA: 6.4 (g/l) | PH: 3.16



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