

Wildeberg Terroirs

Region:
W.O. Paarl

Grapes:
Chenin Blanc

ABV:
13.0%

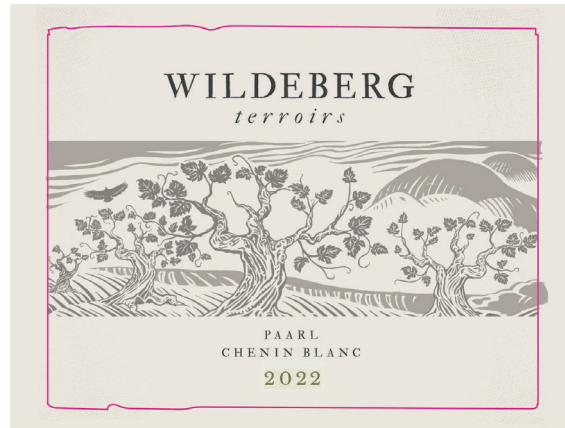
What:

A single site Chenin Blanc from old bush vines grown on the Smuts Block which is old, dry-grown bush vines rooted in the rocky, granite seam outcrops that surface rarely in the otherwise deep, sandy loams between Table Mountain and Paarl.

Where:

Hand-harvested bush vine fruit naturally fermented back at the farm at Wildeberg. As little work as possible is required in order to capture the site-specific energy of this fruit

Barcode:
6009900278094
Sales Info:
750ml ,Case6 ,18.30 lb.
Palletization:
125 Cases / 5 Layers



Food Pairings:

Pairs well with a variety of different dishes, but excellent with oysters, game and grilled fish. Also nice with Duck a l'Orange and asparagus dishes.

Tasting Note:

A nose of warm sand gives way to a wave of broad blood orange, pithy texture and a taut, wiry seam of granite texture in the finish.

