

Wildeberg The Tea Leaf Bush Vine Brew 2021

Complex sandy stone fruit nose with notes of crushed granite, slightly saline. The palate has firm, highkey fruit, a broad texture and quiet persistence that persists and persists. Ultimately this is a deeply satisfying wine made from a blend of Chenin Blanc, Grenache Blanc and Palomino vines in Piekenierskloof with each cultivar bringing a unique component to this definitive Cape brew.

Simply cooked fish dishes, scallops, salt & pepper squid or fishcakes, light seafood pasta, risotto, rich salads and sushi.

variety : Chenin Blanc | Chenin Blanc 79% , Palomino 14%, Grenache Blanc 7%

winery : Wildeberg Wines

winemaker : JD Roussouw

wine of origin : Western Cape

analysis : alc : 13.50 % vol rs : 3.8 g/l pH : 3.46 ta : 6.0 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **vegetarian**

pack : 0 **size :** 0 **closure :** 0

'Tea Leaf' hails from the uniqueness of the vineyards where the grapes from these wines grow; amongst South Africa's native rooibos (red tea) plants that grow wild amongst vines, protected from removal and yet to be successfully cultivated anywhere else in the world. In the infancy of winemaking, the juice from these grapes are almost grey in colour and hints of green-tea aromas waft around the cellar as the grapes are crushed and pumped into tank.

in the vineyard : Vineyards high above the valley floor on the Piekenierskloof escarpment are home to old blocks of Chenin, Palomino and younger Grenache Blanc vines. In all these blocks the indigenous rooibos tea plant grows wild.

about the harvest: Grapes are harvested in the early hours and then a further selection is made by hand at the winery to select the best fruit.

in the cellar : The wine is naturally fermented in old wooden barrels and steel, portions of which take up to 10 months to complete. Finally, the wine is gently racked and bottled in South Africa

