

Wildeberg White 2020

Naturally-fermented in new and older oak at our Franschhoek farm, there is very little magic involved other than the fruit itself. This release of a Wildeberg White exemplifies the magic of Franschhoek. Being in this release 100% ancient bush-vine Semillon 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.

Dishes with delicate fish, green vegetables and salads with mild vinaigrettes.

variety : Semillon | 100% Semillon

winery : Wildeberg Wines

winemaker : JD Roussouw

wine of origin : Franschhoek

analysis : alc : 12.9 % vol rs : 2.7 g/l pH : 3.13 ta : 6.4 g/l

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

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

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.

in the vineyard : Sourced from ancient bush vines in the Franschhoek Valley in the south-eastern corner of the Cape's Coastal Region.

about the harvest: Franschhoek is amongst the oldest planted region's in the Cape, where Semillon have been planted here in 1679 by French Huguenot settlers.

in the cellar : Naturally-fermented and gently matured in our mountain barrel hall on the farm.

