

DaschBosch Methode Ancestrale

The wine displays a pale straw colour, typical of a bubbly that enjoyed the benefits of extended lees maturation. Beautiful aromas of lime, crisp apple with freshly baked pastry, and toasted almonds on the nose. The palate is bright and zippy with vibrant acidity and a soft, creamy mouthfeel.

variety : Verdelho | 100%

winery : uniWines Vineyards

winemaker : WS Visagie

wine of origin : Breedekloof

analysis : **alc** : 12.69 % vol **rs** : 10.4 g/l **pH** : 3.22 **ta** : 7.9 g/l

type : White **style** : Dry **body** : Medium

pack : Bottle **size** : 750ml **closure** : Screwcap

The DaschBosch experimental range takes you on an unexpected journey showcasing "the other side" of DaschBosch. It depicts the winemaker's love to push the boundaries and experiment with the unusual. The wines are produced in limited quantities and crafted with minimal interference.

in the vineyard : Appellation : Breedekloof South Africa

Age of vines : 7 years

Root stock : Ramsey

Trellis System : Four wire trellis system

Soil Type : Glenrosa Soil (Weathered Soil)

Irrigation : Drip

about the harvest: Type : Hand- picked (early morning)

Yield : 10-12 ton

Date : End February

Sugar : 21.6°B

in the cellar : Sorting of grapes, de-stemmed and crushed, cold soaking and slow fermentation at 12-15°C to enhance flavour and colour. Fermented for about 2 weeks with wild yeast. The wine was bottled at the end of fermentation so that fermentation can finish in bottle and left on the lees for a further 4-5 months.



uniWines Vineyards

Breedekloof

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