

Wildemurst

WINES

The Wilde 2015



90% Shiraz, 10% Viognier

Shiraz and Viognier grapes harvested from Joanne Hurst's garden vineyard in Koringberg were used to make this incredibly unique wine. Whole bunch grapes (not destemmed or crushed) were put into a 500 liter barrel. The grapes were gassed with carbon dioxide gas daily and the fermentation started within the berries (carbonic maceration).

After two weeks the grapes were stomped and the fermentation allowed to finish in barrel. The wine went through two weeks of post maceration before being pressed. It was aged in two amphorae for two months and in stainless steel for a further two months before bottling.

309 bottles produced

Alcohol: 13%
Residual Sugar: 2.0g/L
TA: 5.2g/L
pH: 3.8