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## **PRICE LIST**

**(Ec-cellar, Including VAT)**

### **Velo Blanc 2015 ..... R85**

Tasting note: An unwooded white blend with aromas of pears, litchis and nectarines. A fresh acidity and well rounded mouth feel adds a touch of elegance to the tropical fruit flavours.

Blend: 45% Colombar, 33% Viognier, 22% Chenin Blanc

### **Velo Rosé 2017 ..... R85**

Tasting note: A 100% Cinsaut rosé produced from 30 year old, dryland, bush vines in the heart of the Swartland. Exudes beautiful turkish delight and red fruit flavours that linger on the palate, balanced with a fresh acidity.

Blend: 100% Cinsaut

### **Velo Red 2013 ..... R110**

Tasting note: Each cultivar was individually vinified and barrel matured, expertly blended to produce a midsummer's dream of ripe cherry and forest berries balanced with a hint of perfume.

Blend: 57% Grenache, 41% Shiraz, 2% Viognier

### **Wildehurst Chenin Blanc 2015 ..... R150**

Tasting note: Fruit harvested from 30 year old bush vines. Undergone a natural, slow two-month fermentation until dry in third-fill barrels. Matured on the lees for a further six months. Shows grapefruit and lemony tones on the nose, followed through with a sweet, mineral backbone and pineapple flavours.

(4 Star John Platter, Sommelier Selection Wine List 2017, Gold Michelangelo Award)

Blend: 100% Chenin Blanc

### **Wildehurst Blush 2016.....R125**

Tasting note: Pale salmon colour, dry with beautiful strawberry on the nose and strawberry sherbet on the pallet. Less fruit driven than the Velo Rose, it has a long lingering finish.

Blend: 82% Cinsaut, 10% Grenache, 8% Mourvèdre

### **Wildehurst Red 2012 ..... R165**

Tasting note: After vinification the components were individually barrel matured for 18 months before blending resulting in a well structured unpretentious wine. Dark berry hues and spicy white pepper intermingle with characteristic Swartland floral aromas. In the mouth the wine is fresh with a young richness and distinct stony minerality.

(4 Stars John Platter)

Blend: 56% Shiraz, 39% Mourvèdre, 5% Viognier

**Wildesturst Viognier 2016 ... (Sold out).....R150**

Tasting note: Viognier fermented in an old French oak barrel and matured on the lees for five months after fermentation. Beautiful aromas of orange blossom and pear with hints of stone fruit on the pallet.

(4.5 Star John Platter)

Blend: 100% Viognier

**The Wilde 2015 .....R195**

Tasting note: Whole bunch Shiraz and Viognier from Joanne's garden vineyard in Koringberg fermented in a 500 liter barrel. Aged in amphorae for two months and in stainless steel for a further two months before bottling. An incredibly unique wine.

Blend: 90% Shiraz, 10% Viognier

**Petite Wilde 2015 ... (Sold out).....R195**

Tasting note: Pure Petite Sirah that entices the senses with dark cherry, vanilla and cinnamon flavours. Well balanced with fine integrated tannins. An enchanting sequel to The Wilde 2015.

(4.5 Star John Platter, Women's Wine Awards Gold)

Blend: 100% Petite Sirah

**Wildesturst Methodé Cap Classique Chenin Blanc 2014.....R250**

Tasting note: Whole bunch pressed Chenin Blanc that underwent a cool, slow first fermentation in stainless steel. Bottled under crown cap and kept on the lees for three years before disgorging.

Notes of delicate green apple balanced with a dainty shortbread character.

(4.5 Star John Platter)

Blend: 100% Chenin Blanc

**Wildesturst Methodé Cap Classique Chardonnay 2014 .....R250**

Tasting note: Whole bunch pressed Chardonnay that underwent a cool first fermentation in stainless steel. Bottled under crown cap and kept on the lees for three years before disgorging. A fine mousse and delicate citrus bouquet balanced with an elegant brioche character.

(4.5 Star John Platter)

Blend: 100% Chardonnay

**Wildesturst Methodé Cap Classique 2015 .....R250**

Tasting note: Whole bunch pressed Chenin Blanc that underwent a cool, slow first fermentation in stainless steel. Bottled under crown cap and kept on the lees for two years before disgorging. A fine mousse with a crisp acidity and delicate green apple bouquet.

(Women's Wine Awards Gold)

Blend: 64% Chenin Blanc, 36% Chardonnay