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## PRICE LIST

**Velo Blanc 2015 ..... R75**

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 ....(Winter Special)..... R94**

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 2016 ..... 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 sixmonths. Shows grapefruit and lemony tones on the nose, followed through with a sweet, mineral backbone and pineapple flavours.

(4.5 Star John Platter)

Blend: 100% Chenin Blanc

**Wildehurst Red 2014 ..... R195**

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: 61% Shiraz, 23% Mourvèdre, 13% Viognier, 3% Cinsaut

**Wildest 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

**Wildest 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, 91 Points Tim Atkins)

Blend: 64% Chenin Blanc, 36% Chardonnay

**Wildest Cinsaut 2017..... R195**

Tasting note: Grapes harvested from old bush vines, fermented using wild yeast and barrel matured in old French oak barrels for 10 months. The wine delivers a bouquet of luscious, juicy red currants and cranberries with hints of warm, sweet spices that add to the complexity of the pallet.

Blend: 100% Cinsaut

**The Wilde 2017 ..... R195**

Tasting note: Fermented using wild yeast, the wine was kept on the skins for extended post maceration and aged in an old French oak barrel for 10 months. A perfumed bouquet of succulent strawberries and sour cherries balanced with a touch of spice.

Blend: 100% Nebbiolo