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## PRICE LIST

### **Velo Blanc 2016 ..... 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: 53% Colombar, 28% Viognier, 19% Chenin Blanc

### **Velo Rosé 2018 ..... 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 2015 ..... R100**

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. (Sommelier Selection Wine List of 2017)

Blend: 48% Grenache, 47% Shiraz, 5% Viognier

### **Wildehurst Chenin Blanc 2017 ..... 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.

(4.5 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, Certified as Highly Commended in the 2018 Wine Merchant Top 100 Competition, Sommelier Selection Wine List 2018)

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

### **Wildehurst Methodé Cap Classique 2016 .....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. (4 Star John Platter)

Blend: 56% Chenin Blanc, 44% Chardonnay