

Wildehurst

W I N E S

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PRICE LIST 2019

Velo Blanc 2016 R95

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 R100

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 R120

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

Wildehurst Chenin Blanc 2017 R170

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 R215

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 2016R265

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.
Blend: 56% Chenin Blanc, 44% Chardonnay