Wildeberg Terroirs Cinsault, WO Wellington 2023

SBO5302023

Wildeberg

— Wellington, South Africa

Wildeberg is our small farm in Franschhoek. Wildeberg Terroirs is an expression of the most exciting vineyard blocks we work with in the wider Coastal Region. The first red in the range shows the exceptional quality Cinsault is capable of from old, low yielding bush vines and hands-off winemaking.

2021 Vintage

Decanter World Wine Awards Silver 2022

Decanter World Wine Awards Bronze 2023

Production

Made from a single site of bush vine Cinsault in Wellington, planted in 1974 on well-drained slopes of deep, soft loams littered with granite and quartz in the shadow of the Hawekwa mountains. Hand-harvested bush vine fruit is naturally fermented at Wildeberg with 30% whole bunch pressing. 9 months ageing in 600 ltr French oak, mainly older barrels, 15% new. Minimal intervention at all stages in order to capture the natural site-specific energy of this unique fruit.

Tasting note

A fresh, lifted nose with ripe cherry and damson fruit and hints of cinammon and allspice. Bright and finely balanced on the palate with juicy red fruit and tangy acidity offset by warm, gently earthy notes leading to a pure, focussed finish.

Food Match

Pairs well with a variety of different dishes, but excellent with hoi-sin duck, Karoo salt lamb off the braai, seared tuna with roast Mediterranean vegetables, and well-matured hard cheese.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Wo Wellington

Grape Varieties:
Cinsault 100%

Suitable for:
Vegan

Bottle Barcode:
6009881241315