Wildeberg Red, WO Franschhoek 2022

SBO5752022

2023 Vintage

Wildeberg

— Franschhoek, South Africa

Decanter World Wine Awards Silver 2024

A fine, distinctive blend of 90% Syrah with 10% Cabernet Franc, each from a single vineyard parcel in the Franschhoek valley. A natural approach to winemaking gives a fresh, expressive style with attractively wild berry fruit characters.

Production

Wildeberg is our small farm in Franschhoek. Only 10ha can be planted to vines, the rest is wild. The fruit for the Wildeberg wines comes from the Franschhoek Valley only, hand-harvested, naturally-fermented and gently matured in our mountain barrel hall on the farm. A blend of roughly 90% Syrah and 10% Cabernet Franc, both parcels of fruit were hand-harvested then allowed to macerate carbonically without press. These wild ferments were left to themselves with just one daily manual punchdown followed by 12 months ageing in 600 ltr French oak barrels.

Tasting note

Warm and spicy on the nose, aromas of fresh crushed raspberries and black cherry mingle with black pepper, allspice and woodsmoke. The palate has breadth and natural juiciness combining fresh cranberry and red berry fruit with spicy, peppercorn flavours. Best served at cool room temperature.

Food Match

Great with charcuterie, a juicy steak or traditional South African Bobotie.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
WO Franschhoek

Grape Varieties:
Syrah 90%, Cabernet Franc 10%

Suitable for:
Vegan

Bottle Barcode:
6009900278001