Wit White Blend, Coastal Region, WO Paarl 2022

SBO0072022

Wildeberg

— Paarl, South Africa

An exhilarating experience for the mouth.

2021 Vintage

Decanter World Wine Awards Bronze 2023

Production

Harvested from Chenin blanc bush vines planted in 1977. Skin fermented (naturally) until dry. Punch down, once daily. The wine was then pressed and matured in 400 litre Ceramic eggs for 7 months.

Tasting note

A briny nose of lemon zest, beeswax and freshly crushed sea-salt, the palate delights in an immediate attack of tangy citrus twang, sandpaper texture and cheek-tickling breadth of freshness. Rich and generous nonetheless, this has a long, lemon drizzle cake texture, flavour and nuance, if that cake was made absolutely bone dry.

Food Match

A great partner to grilled fish, chicken and salads. Wonderful with Cape Malay curries, spicy mango salads and brightly flavoured pan-Asian cuisine.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Wo Paarl

Grape Varieties:
Chenin Blanc 100%

Suitable for:
Vegan