Wildeberg Amphora, WO Franschhoek 2023

SBO5602023

Wildeberg

— Franschhoek, South Africa

Old vine Semillon has always represented the pinnacle for our WO Franschhoek whites; it's a versatile beast that can shapeshift to take on many different personalities. The blend here is exactly the same as found in our Wildeberg White (SBO501), mostly Semillon Blanc with a blob of it's naturally mutated cousin; Semillon Gris, all from ancient vineyards dating back to 1905.

Production

The wine is matured for 9 months on gross lees, with battonage once a month, in 750l Italian Tava amphora. We've given the first vintage, 2023, a year in bottle to knit together before release

Tasting note

An opening pithy lime salvo is followed up with spicy ginger notes with the battonage adding to a generous, mouth filling texture and nicely complementing the innate refined acidity on offer.

Food Match

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
WO Franschhoek

Grape Varieties:
Semillon 100%

Suitable for:
Vegan