Wildeberg Terroirs Chenin Blanc, WO Paarl 2024

SBO5102024

Wildeberg

— Paarl, South Africa

2023 Vintage

James Suckling
External 2025

Wildeberg Terroirs is an expression of the most exciting vineyard blocks we work with in the wider Coastal Region, in this case 45+ year old bush vines from Paarl.

Production

Chenin Blanc from selected old, dry farmed bush vines, grown on Table Mountain granite outcrops that surface in Paarl's otherwise deep sandy loams. The wine comes from 3 different parcels; Eenzaamheid, Klipdam and Hoogstede, all planted in 1977. Hand-harvested and naturally fermented back at the farm at Wildeberg.We use a mixture of new (around 15% of the blend) and older (2nd/3rd/4th fill) large 500L Stockinger barrels and French Baroque 225l barrels. A small proportion of the vintage 2024 blend has a small component that has been fermented and aged in Amphora, just added a leaner and tighter texture to the wine.

Tasting note

A broad, savoury, complex nose with ripe stonefruit and citrus, aromas of straw, saffron and baked earth. Generous and joyful with apricot, green plum and grapefruit, the richness of fruit balanced by tangy freshness and a taut, mineral seam on the long, focused finish.

Food Match

Grilled fish and white meats. Also great with asparagus.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Wo Paarl

Grape Varieties:
Chenin Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
6009900278094