Daschbosch Méthode Ancestrale Verdelho, WO Breedekloof 2024

ZUN0152024

Daschbosch

— Breedekloof, South Africa

Winemaker WS Visagie flies planes, and occasionally jumps out of them, in his spare time. He likens producing Ancestrale wines to parachuting without a backup chute. But this delicious, naturally fermented and sustainably produced Pet Nat from Verdelho has landed safely.

Production

Grapes are hand picked, destemmed and crushed. Cold soaking and slow fermentation at about 12-15 degrees enhances the flavour and colour. The initial fermentation takes place in tank for about 2 weeks with wild yeast. Bottling took place towards the end of fermentation which is completed in the bottle. The wine spends a further 4-5 months on lees before disgorgement.

Tasting note

Aromas of lime, crisp apple with freshly baked pastry, and toasted almonds on the nose. The palate is vibrant and zesty, with bright citrus fruit offset by fresh acidity with good depth of flavour anand a soft creamy mouthfeel.

Food Match

Perfect with smoked salmon, oysters and seafood dishes.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
WO Breedekloof

Grape Varieties:
Verdelho 100%

Suitable for:
Vegan

Bottle Barcode:
'6009615550614