



Wild House Rosé, WO Western Cape 2025

SBO1970 WILD HOUSE WESTERN CAPE, SOUTH AFRICA

12.5% | 6 x 75cl | Screwcap

Grenache Noir 60% , Cinsault 40%

Vegetarian, Vegan, Sustainable

Wild House is a place of raw energy, a weather-beaten hut exposed to the storm-swept slopes of the mountains where this wine was conceived. Our Rosé is a naturally-fermented expression of Grenache Noir's bright, succulent fruit and tangy palate.

Boutinot
WINES

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PRODUCTION

Younger vine Grenache Noir from Swartland and old vine Cinsault from Paarl are gently pressed after a few hours skin contact. Some whole bunch material adds crunch and texture to the wine to reflect its sandy granitic Coastal provenance, and the juice is left to ferment naturally. No additions, unfinned and with only a coarse filtration.

TASTING NOTE

A vibrant pale pink colour. Redcurrant and crushed red fruits on the nose are backed up by ripe, gently savoury notes. A fresh, zesty style with good palate weight and cranberry and red cherry flavours balanced by good acidity. The finish has crunch and a lightly sandy texture which, combined with nice depth of fruit, makes it a great Rosé for food.

FOOD MATCH

Dangerously easy to drink chilled on it's own or lovely paired with simply grilled fish or chicken.

NOTES