

## WILD CHILD 2025

|                 |                 |
|-----------------|-----------------|
| CULTIVAR:       | SAUVIGNON BLANC |
| VINTAGE:        | 2025            |
| ALCOHOL:        | 13.33%          |
| RESIDUAL SUGAR: | 4.8G/L          |
| TOTAL ACIDITY:  | 5.8G/L          |
| PH:             | 3.35            |
| PRODUCTION:     | 5 914 BOTTLES   |

## TASTING NOTES

Bursting with juicy pineapple, gooseberry and a splash of honeycomb, this wine is anything but shy. Wildflower florals and a zesty green twist keep it fresh and lively, while the full, rich mouthfeel makes it hard to stop at just one sip.

Enjoy with butter-fried sole, coated with toasted almonds and cream—because even wild things deserve a little elegance.

### NUTRITIONAL



### INFORMATION

## WINEMAKER'S NOTES

What sets this wine apart, is "wild" yeast. This means that we do not add any commercial yeast to the wine to facilitate fermentation. We harvest Sauvignon blanc in stages - in this particular vintage, we went through the vineyards 30 different times, ensuring that all the grapes that come into the cellar is optimally ripe. After pressing the grapes, about half of this particular wine is transferred to older, small French barrels for the fermentation period. We take a small amount of clean juice back into the vineyard and leave the juice in the vineyard for a couple of days. This allows the wild yeast strains that is in our vineyards to inoculate the juice. Once the juice starts to wild ferment, we take it back into the cellar and add it to a bigger tank of clean juice to start fermentation. Think of it as a mother culture being added. Some winemakers are quite comfortable with this process, while others prefer being in control and struggle with allowing the wine to "do its thing in its own time", as very often wild fermentation can slow down considerably towards the end of the process.

Once fermentation is completed, we leave the barrel-fermented portion to mature for another 3-4 months. Putting a portion of the wine into barrel, makes for a wonderful coating of the acidity while leaving enough freshness to make this wine utterly enjoyable and a fabulous companion to food.

## 2024

TROPHY  
WINNER



2025

92

**Tim Atkin** MW

2025