



Product code: 3276

## WILD & WILDER, TABULA RASA, #V18 WHITE, SOUTH AUSTRALIA (50CL.), 2018



### Producer Profile

Wild & Wilder is all about good clean fun. Working hand in hand with their merry (in a good season) band of growers, they craft wines of supreme quality but don't take it all too seriously.

Great fruit, grown by great people and made with a lot of love by people that know that wine is all about the good times, delicious food and creating great memories. Founded by Giles Cooke MW & Fergal Tynan MW, who also make the Thistledown wines, the mundane is just not in their DNA. Being involved in every stage of the winemaking process from bud burst to bottle means that every bottle from Wild & Wilder is an experience you'll want to try again.

### Viticulture

All four varieties that make up #V18W comes from the same, single vineyard close to our winery in Lenswood, Adelaide Hills. A close planted, premium vineyard perfectly set up for cool climate viticulture. Vertical shoot positioning on a 2 wire system, shoot and fruit thinning where necessary followed by hand picking for careful selection.

### Winemaking

A complex vinification in order to make a deliciously simple wine. Both the Sauvignon and Semillon are given 24 hours skin contact before crushing, pressing, settling and cool, fermentation. The Arneis and Petit Manseng were hand-picked, foot crushed, drained and added to the larger ferment which prolonged the ferment and added complexity and texture. Post primary fermentation, the wine was racked off gross lees before spending 2 months on fine lees prior to bottling.

### Tasting Note

A seasonal white that reflects the character of the vintage in a delicious, textural style. Aromas of quince, preserved lemon and barley lead through to a zesty palate of citrus, elderflower, stone fruits and almond.

### Food Matching

An informal wine, meant to be share with friends in all locations irrespective of food

### Awards

#### Jancis Robinson

The white is a blend of 70% Semillon, 20% Sauvignon Blanc plus a little Arneis and Petit Manseng, all from the Adelaide Hills. The fruit flavour fits the classic citrus profile of the main ingredients, with a little hoppiness and bitter-olive flavour to add modest complexity. It's a thirst-quenching, smooth style which, at 13% alcohol, perfectly fits the profile of what the Aussies call #smashable. RH, Feb 2019

### Technical Details

#### Varieties:

Semillon 70%  
Sauvignon Blanc 20%  
Others 10%

ABV: 13%

Closure: Crown Seal

Colour: White

Style: Still wine

Case Size: 12 x 50cl

#### Oak Treatment

No oak treatment