

# MÉTHODE ANCESTRALE

## *Verdelho*

*The DaschBosch experimental range takes you on an unexpected journey showcasing “the other side” of DaschBosch. It depicts the winemaker’s love to push the boundaries and experiment with the unusual. The wines are produced in limited quantities and crafted with minimal interference.*

**STYLE** The wine displays a pale straw colour, typical of a bubbly that enjoyed the benefits of extended lees maturation. Beautiful aromas of lime, crisp apple with freshly baked pastry, and toasted almonds on the nose. The palate is bright and zippy with vibrant acidity and a soft, creamy mouthfeel.

**SERVING** perfect with smoked salmon, oysters and seafood dishes.

**AGEING** Ready for immediate enjoyment.

### VINEYARD INFORMATION

Appellation : Breedekloof South Africa  
Age of vines : 6 years  
Root stock : Ramsey  
Trellis System : 4 wire trellis system  
Soil Type : Glenrosa Soil (Weathered Soil)  
Irrigation : Drip

### HARVEST INFORMATION

Type : hand-picked (early morning)  
Yield : 10-12 tons  
Date : End February  
Sugar : 21.6°B

**VINIFICATION** Sorting of grapes, de-stemmed and crushed, cold soaking and slow fermentation at 12-15°C to enhance flavours and colour. Fermented for about 2 weeks with wild yeast. The wine was bottled at the end of fermentation so that fermentation can finish in bottle and left on the lees for a further 4-5 months.

### CHEMICAL ANALYSIS

Alcohol ~ 12.8%  
Residual Sugar ~ 4.76/l  
Total Acid ~ 8.37g/l  
pH ~ 3.15

