

CHASING RABBITS – INDIGO SELECTION

Western Cape



APPELLATION: Wellington

BLEND: Grenache Noir

WINEMAKER: Corlea Fourie

VINEYARD: _____

Grapes come from a vineyard called Gesamelike Wei, which means communal pasture – the site was originally used for grazing by nomadic trek farmers. The current vineyard was established in 2016, with bush vines planted on decomposed granite soils at an elevation of 250m.

VITICULTURE: _____

Viticulture is certified organic.

WINEMAKING: _____

The fruit is hand harvested and destemmed to a stainless-steel tank, where fermentation takes place naturally. After 3 days on skins the wine is gently pressed and aged in neutral vessels until bottling.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Delicate violet, raspberry and plum on the nose, with hints of scrub and hops. Light through the palate with juicy red fruit and a lively finish. Very food friendly; perfect with hearty Italian dishes like as pizza or risotto, or served slightly chilled in the Spring and Summer.