

VERDELHO MÉTHODE ANCESTRALE – REBEL REBEL WINES

Stellenbosch



APPELLATION: Bottelary

BLEND: Verdelho

WINEMAKER: Kayleigh Hattingh

VINEYARD: _____

Rebel Rebel Verdelho comes from vines planted in 2010 in the Bottelary Ward, Stellenbosch.

VITICULTURE: _____

The vineyards are farmed sustainably and hold Integrated Production of Wine (IPW) Certification. A wide variety of cover crops – including lupins, mustard seeds, barley, rye, radish and turnips – are sown in winter to feed the soil rhizosphere and microbiology, with radishes and turnips improving soil aeration and fertility. Ploughing and tilling by tractor are minimised to reduce soil compaction and encourage root growth, and pruning is geared towards promoting new wood growth.

WINEMAKING: _____

The grapes are crushed and destemmed, then macerated for two hours before pressing. Fermentation is spontaneous, in tank, and the wine is bottled with minimal intervention. Ageing takes place on the lees for four months before disgorgement. Bottled unfiltered and unfiltered on 24 February 2025; dégorgement 26 June 2025.

WEBSITE: <https://www.rebelrebelwine.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A vibrant, joyful pét-nat brimming with lychee, passionfruit and lemon. A touch of sweetness rounds out the acidity to produce a wine that's full of energy and life.