

NOTES FROM THE WINEMAKER

REBEL REBEL WINES VERDELHO
METHODE ANCESTRALE 2024

crushed and destemmed Verdelho grapes
2 hour maceration before pressing
spontaneous fermentation in tank and bottled
with minimal intervention
aged for 2,5 months on lees before dégorgement

w.o. bottelary, stellenbosch
vines planted in 2010
harvested 17 January 2024 at 20.4°B
bottled 4 February 2024
dégorgement on 23 May 2024

11.69% alc

RS 8.8g/L TA 7.7g/L

VA 0.25g/L pH 3.20

this lively and cheerful Verdelho "pet-nat" has
notes of litchi, passionfruit, and lemon
the mousse is fine, and bursts with sweetness and
energy, and is alive with texture and natural
acidity

best served between 10 and 13 °C.
this wine is unfiltered and may have some natural
sediment which is harmless



**REBEL
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