



Coterie

by WILDEBERG

CHENIN GRENACHE BLANC

COASTAL REGION

WHAT'S THE STORY?

The Coterie wines draw upon a convergence of Wildeberg's tiny production pool of identified vineyards. Made with Wildeberg's cornerstone philosophies of minimal intervention winemaking, wild ferment and coarse filtration to capture the essence of the source vineyards and soils.

PRODUCTION

Wildeberg's rationale is to source the finest vineyards available to us across Franschhoek and the Coastal Region, from which cuvées the eyes are plucked to make Wildeberg and the Terroir Series releases. In doing so there remains a small yet definitive expression of all the vineyards we worked with, and its these cuvees that are again selected to go into Coterie by Wildeberg. Chenin and Grenache Blanc really complement each other very well. Both varietals love the Coastal Region's arid soils and Mediterranean climate due to their inherent tolerance to drought. Both components were naturally fermented in 600 litre French oak barrels. The Chenin is from an old, low-yielding Franschhoek vineyard planted in 1982 (67%). This brings freshness and tightness to the blend, the old vines also bring Wildeberg's hallmark texture. The Grenache Blanc is from vibrant, younger plantings Paarl (33%), adding body and structure with this cultivars naturally exotic notes of jasmine and white spice. 67% 2nd fill and 33% 3rd fill barrels.

TASTING NOTE

A ripe, open nose with white peach, apricots and hints of jasmine flowers. The palate shows texture and generosity from the old bush vine Chenin, veiled with white spice and exotic notes from the younger, alluring Grenache Blanc, the whole ultimately finishing rich, yet fresh and textural.

FOOD MATCH

This is a rich, textural wine whose body and exotic jasmine notes would ably marry with gentle Malay and Thai green fish curries, dishes with lemongrass and coriander, or just simply braai-ed linefish.

67 % Chenin Blanc | 33% Grenache Blanc
ALC: 13% | R/S: 1.8 (g/l) | TA: 5.6 (g/l) | PH: 3.53

