



# Coterie

by WILDEBERG

## CINSAULT ROSÉ

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

A Wildeberg wine begins life when we fall for a specific vineyard. The next step is simply expressing that place. In this case we fell upon a block of organically-farmed, dry-grown bush-vine Cinsault grown on the Agter-Paarl's mineral seams. The fruit was picked at a ripeness optimal for this rosé's natural acidity, in the cool of dawn and trucked up the road to Wildeberg. The fruit harvested just made a full single press, which was then gently squeezed to old French oak demi-muids for natural fermentation. The colour comes just from that light press and spends no further time on skins. The gourd-shaped bottle amplifies the shallot-skin hue of the wine and the individual printed wraps protect the wine from light-strike until opened.

### TASTING NOTE

This rosé is a fine, lightly savoury wine with real depth. The older oak wraps this dry, mineral wine in a delicate creamy veil ultimately leaving a bright, structured, and fine finish.

### FOOD MATCH

Drink chilled on its own or serve with fresh seafood, a quinoa and pomegranate salad, or herb marinated grilled chicken tenders.

### 100 % Cinsault

**ALC: 12.5% | R/S: 2.5 (g/l) | TA: 6.4 (g/l) | PH: 3.30**

