



Coterie

by WILDEBERG

SEMILLON & SAUVIGNON 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 cuvées that are go into Coterie by Wildeberg. Semillon from Franschhoek is barrel fermented in 600 litre French and Austrian oak then aged for 10 months in barrel. Sauvignon Blanc is fermented in stainless steel and kept on the gross lees for 10 months. Once the blend is decided the wine is allowed to marry in tank for 6 weeks prior to coarse filtration and bottling. Semillon is aged in 36% new barrels, 44% 2nd fill, 20% stainless steel.

TASTING NOTE

The nose has gentle, complex aromas of lemongrass and grapefruit with notes of hay and fennel. The palate has a concentrated, textural mouthfeel with lanolin and preserved lemons. Pithy, affirmatively tart with bright acidity on the refreshingly taut, appetising finish.

FOOD MATCH

Great with white fish, roast chicken dishes, or tiger prawns with chilli.

80 % Semillon | 20% Sauvignon Blanc
ALC: 13% | R/S: 2.1 (g/l) | TA: 6.7 (g/l) | PH: 3.21

