Coterie
by Wildeberg

CABERNET FRANC & MALBEC

The convergence of Coastal vineyards

COASTAL REGION

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. 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.

Tasting Note
Quite a serious wine with lifted aromas of fresh cherry, dark chocolate and dark spice, the palate is rich in depth yet sinewed, tight and textural, abundant in flavours of allspice, raspberries and a gently toasty note.

How it's made
All fruit is hand-harvested in February from selected sites in Franschhoek and Paarl. Both cultivars are fermented whole bunch, with some whole berry fruit, there is no crush, just a daily pump over during the natural fermentation. We want to express place over cultivar so this slow, gentle extraction gives wines truer of origin than winery. The components are racked to French and Austrian oak, new and old, for 20 months before the blend is decided. This blend is then allowed to marry for 6 weeks prior to coarse filtration and bottling on the farm.

Vegetarian & Vegan Friendly
67% Cabernet Franc | 33% Malbec
Alc: 14.5% | R/S: 1.8 (g/l) | TA: 5.6 (g/l) | PH: 3.47

