Coterie
by Wildeberg

GRENACHE & SYRAH

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
Grenache at its elegant best, perfumed and supple, backed up by the spicy berry fruit of the Syrah. With notes of freshly cracked black pepper, allspice and raspberry, the varietal notes of each cultivar blend seamlessly in this exotic, aromatic Coastal Region compote.

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 10 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
Grenache 67% Syrah 33%
Alc: 14.5% | R/S: 1.8 (g/l) | TA: 5.6 (g/l) | PH: 3.47

