

Coterie

by Wildeberg

SEMILLON & SAUVIGNON BLANC

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

The nose has an immediate attack of lemongrass and grapefruit with notes of hay and fennel. The palate has a rich textural mouthfeel of lanolin and waxy lemons. Pithy, affirmatively tart with bright acidity this would be a joyous accompaniment to oily fish or green curries.

How it's made

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. Semillon is aged in 36% New barrels, 44% 2nd fill, 20% Stainless steel Sauvignon Blanc. 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 Sauvignon Blanc.

Vegetarian & Vegan Friendly

80% Semillon | 20% Sauvignon Blanc

Alc: 13.5% | R/S: 1.6 (g/l) | TA: 5.8 (g/l) | PH: 3.33

