Coterie
by Wildeberg

CHENIN GRENACHE 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
Over a nose of warm sand and crushed rocks, there climbs a note of jasmine flowers, following through onto the palate with a breadth of texture and generosity from the old bush vine Chenin, veiled with white spice and exotic notes from the younger, alluring Grenache Blanc, the whole ultimately finishing rich, yet fresh and textural.

How it's made
Chenin and Grenache Blanc really complement each other very well, both varietals love the Coastal Region's arid soils and Mediterranean climate due to their inherent tolerance to drought. Both components were naturally fermented in 600 litre French oak barrels. The Chenin is from an old, low-yielding Franschhoek vineyard planted in 1962 (65%). This brings freshness and tightness to the blend, the old vines also bring Wildeberg's hallmark texture. The Grenache Blanc is from vibrant, younger plantings Paarl (35%), adding body and structure with this cultivars naturally exotic notes of jasmine and white spice. 65% 2nd fill and 35% 3rd fill barrels.

Vegetarian & Vegan Friendly
67% Chenin Blanc | 33% Grenache Blanc
Alc: 13.5% | R/S: 2.9(g/l) | TA: 6 (g/l) | PH: 3.34