



Coterie by Wildeberg

A fruit forward, approachable wine of deceptively serious quality, a satisfyingly ripe, richly flavoured blend of Cab Franc and Malbec with great purity of fruit.

Wildeberg's rationale is to source the finest vineyards across Franschhoek and the Coastal Region, from which cuvées the eyes are plucked to make Wildeberg and the Terroir Series releases.

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. The components are raked to French and Austrian oak, new and old, for 20 months before blending and bottling.

A vibrant, expressive nose of crushed fruits, black cherry, wild plum and blackberry, with brown spice and star anise. Generous and richly fruity with concentrated damson fruit backed by juicy acidity and a savoury mid palate with subtle, gently spicy oak. The mouthfilling fruit is offset by fine tannins on a fresh, sappy finish. Drink with grilled meats, especially lamb and spiced meat dishes.

Producer: Wildeberg

Winemaker: n/a

Country of Origin: South Africa

Region of Origin: Franschhoek / Paarl

Grapes: Cabernet Franc 67%, Malbec 33%

ABV: 14.5%

Closure Type: cork

