

Coterie by Wildeberg

Region:
W.O. Coastal Region

Grapes:
Chenin Blanc, Grenache Blanc

ABV:
13.5%



What:

A ripe, succulent combination of 65% Chenin from a 40 year old Franschhoek vineyard and 35% Grenache Blanc from Paarl, both naturally fermented and aged 6 months in 2nd and 3rd fill 600 litre barrels.

Where:

Wildeberg's rationale is to source the finest vineyards available to us across Franschhoek and the Coastal Region. Through this, we found small yet definitive expressions of all the vineyards we worked with, and its these cuvees that are selected to go into Coterie by Wildeberg.

Food Pairings:

This is a rich, textural wine whose body and exotic jasmine notes would ably marry with gentle Malay and Thai green fish curries, dishes with lemongrass and coriander, or just simply braai-ed linefish

Tasting Note:

A ripe, open nose with white peach, apricots and hints of jasmine flowers. The palate shows 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.

Barcode:
6009881241148
Sales Info:
750ml ,Case6 ,18.30lb.
Palletization:
125 Cases / 5 Layers

