

Coterie by Wildeberg

Region:
W.O. Coastal Region

Grapes:
Semillon, Sauvignon Blanc

ABV:
13.0%



What:

A harmonious blend of barrel fermented, old vine Franschhoek Semillon with Sauvignon Blanc from high altitude vineyards in Stellenbosch. 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.

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.

Barcode:
6009900252414
Sales Info:
750ml ,Case6 ,18.30lb.
Palletization:
125 Cases / 5 Layers

Food Pairings:

Great with white fish, roast chicken dishes, or tiger prawns with chilli.

Tasting Note:

The nose has gentle, complex aromas of lemongrass and grapefruit with notes of hay and fennel. The palate has a concentrated, textural mouthfeel with lanolin and preserved lemons. Pithy, affirmatively tart with bright acidity on the refreshingly taut, appetising finish.

