



Coterie by Wildeberg Grenache Syrah, WO Coastal Region 2024

SBO585 WILDEBERG COASTAL REGION, SOUTH AFRICA

13.5% | 6 x 75cl | Cork

Grenache 67% , Syrah 33%

Vegetarian, Vegan, Sustainable

Ripe and supple Grenache from Paarl blends seamlessly with the elegant and spicy berry fruit of Franschhoek Syrah.

Boutinot
WINES

Coterie by Wildeberg Grenache Syrah, WO Coastal Region 2024

SBO585 WILDEBERG COASTAL REGION, SOUTH AFRICA

PRODUCTION

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. 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. We want to express place over cultivar so this slow, gentle extraction gives wines truer of origin than winery. The components are racked to French and Austrian oak, new and old, for 8 months before the blend is decided. This blend is then allowed to marry for 6 weeks prior to coarse filtration and bottling on the farm.

TASTING NOTE

A warm, spicy nose with freshly cracked black pepper, allspice and ripe plum. Good concentration of sappy red berry and dark fruits are balanced by fresh acidity. The varietal characters of each cultivar complement each other well in this subtle and fragrant Coastal Region compote.

FOOD MATCH

Grilled meats, especially lamb and spiced meat dishes.

AWARDS

2022 Vintage



Decanter World Wine Awards 2023
BRONZE

NOTES