Coterie by Wildeberg Cabernet Franc Malbec, WO Coastal Region 2023

SBO5202023

Wildeberg

— Coastal Region, South Africa

A ripe and approachable wine of deceptively serious quality, a satisfyingly ripe, punchy blend of Cab Franc and Malbec of depth and substance.

2021 Vintage

Decanter World Wine Awards Silver 2022

Decanter World Wine Awards Bronze 2023

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, 40% new, for 18 months before blending and bottling without fining and minimal filtration.

Tasting note

A ripe and expressive nose of crushed fruits, cherry, wild plum and blackberry, with chocolatey spice and star anise. Robust and richly flavoured 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.

Food Match

Grilled meats, especially lamb and spiced meat dishes.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
WO Coastal Region

Winemaker:
David Guimaraens

Grape Varieties:
Cabernet Franc 67%, Malbec 33%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
6009900252421