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Wildeberg Coterie - Carbernet Franc & Malbec 2020

Quite a serious wine with lifted aromas of fresh cherry, dark chocolate and dark spice, the palate is rich in depth yet sinewed, tight and textural, abundant in flavours of allspice, raspberries and a gently toasty note.

Grilled meats, especially lamb and spiced meat dishes.



variety : Cabernet Franc | 67% Cabernet Franc | 33% Malbec
winery : Wildeberg Wines
winemaker : JD Roussouw
wine of origin : Coastal Region
analysis : **alc :** 14.5 % vol **rs :** 1.8 g/l **pH :** 3.47 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **vegetarian**
pack : 0 **size :** 0 **closure :** 0

The Coterie wines draw upon a convergence of Wildeberg's tiny production pool of identified vineyards. 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.

in the vineyard : 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.

in the cellar : The components are racked to French and Austrian oak, new and old, for 20 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.