

Wildeberg Coterie - Semillon & Sauvignon Blanc 2020

The nose has an immediate attack of lemongrass and grapefruit with notes of hay and fennel. The palate has a rich textural mouthfeel of lanolin and waxy lemons. Pithy, affirmatively tart with bright acidity.

Dishes with delicate fish, green vegetables and salads with mild vinaigrettes.

variety : Semillon | 80% Semillon, 20% Sauvignon Blanc

winery : Wildeberg Wines

winemaker : JD Roussouw

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 1.6 g/l pH : 3.33 ta : 5.8 g/l

type : White **style** : Dry **body** : Medium **taste** : Mineral **vegetarian**

pack : 0 **size** : 0 **closure** : 0

in the vineyard : 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 it's these cuvees that are again selected to go into Coterie by Wildeberg.

in the cellar : Semillon from Franschhoek is barrel fermented in 600 litre French and Austrian oak then aged for 10 months in barrel. Sauvignon Blanc is fermented in stainless steel and kept on the gross lees for 10 months.

Semillon is aged in 36% New barrels, 44% 2nd fill, 20% Stainless steel Sauvignon Blanc Once the blend is decided the wine is allowed to marry in tank for 6 weeks prior to coarse filtration and bottling. Semillon is aged in 36% New barrels, 44% 2nd fill, 20% Stainless steel Sauvignon Blanc.

