

Wildeckrans Cabernet Franc Merlot 2003

This wine is made in a lighter style becoming of Cabernet Franc. Deep garnet red, vanilla and black currant, intense raspberries and sweet berries interlaced with coffee aromas. Rich and full, well balanced, easy to drink with a long lingering finish. The Merlot fruit adds complexity and interest to the palate.

We believe there are no rules, experiment to your hearts content. Fillet Mignon, Hungarian Beef Goulash, Italian Meatballs in Tomato Sauce, Parmesan Chicken, Blue Cheese and Brie, Pasta with bacon and mushroom sauce, Chicken Liver Pate.

variety : Cabernet Franc | 80% Cabernet Franc, 20% Merlot

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.53 ta : 6.3 g/l

type : Red **style :** Dry **taste :** Fragrant **wooded**

pack : Bottle

*** John Platter

ageing : 4 years.

in the vineyard : Area: Bot River, Ward Walker Bay

Soil type: Bokkeveld shale

Age of vines: 11 years

Vine density: 3333 vines per hectare

about the harvest: The grapes were harvested early in the morning on 14 March 2003.
Yield: 36 hl per hectare ~ 6 tons per hectare

in the cellar : After early morning harvest cool grapes are brought into the cellar and then undergo skin contact / cold maceration, for three to four days to extract soft tannins and ripe fruit flavours before allowing fermentation to begin. Throughout vinification handling was kept to a minimum to ensure that true fruit flavours were retained. The wine was matured in medium toasted older French Oak for nine months. Lightly wooded to allow the fruit to express itself.

