

Wildeckrans Caresse Marine Red 2003

A medium bodied, fruit driven wine made from a blend of three noble cultivars which were sourced from low yielding vineyards. A medley of coffee cinnamon and ripe plum aromas flow onto the palate with soft ripe supple tannins that linger on long after the last sip. A well made wine that shows off the true potential of the Bot River region for red wines. Pinotage provides vibrant fruit, Cabernet Franc imparts spiciness and Cabernet Sauvignon presents structure and ageing potential.

We believe there are no rules, experiment to your hearts content. Meatballs with pineapple sauce, Braaied Lamb Chops and Sausage, Egg Noodles with Beef, Pork Pot Roast with apple sauce, Cheese Stuffed Chicken Breasts, Brie and Camembert.

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 **body :** Medium **taste :** Fragrant

pack : Bottle

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 on 14 March 2003.

Yield: 36 hl per hectare ≈ 6 tons per hectare.