

Wildeckrans Caresse Marine 2004

A dry white blend of three cultivars selected from low yielding vineyards. This wine has tropical fragrances of pineapple, peaches and pears with a long crisp finish.

We believe there are no rules, experiment to your hearts content. Chicken paprika, Chicken Pie with Leek and Potatoes, Smoked Chicken Salad, Chicken and Mushroom Lasagna, Fish and Chips, Pasta with a Creamy Sun dried Tomato Sauce.

variety : Chenin Blanc | 58% Chenin Blanc, 25% Chardonnay, 17% Sauvignon Blanc

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis: alc : 13.0 % vol rs : 2.8 g/l pH : 3.03 ta : 7.2 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle

ageing : Drink now.

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

Soil type: Bokkeveld shale

Age of vines: 20 years

Vine density: 4,000 per hectare

about the harvest: The grapes were harvested early in the morning in February and March 2004.

Yield: 36 hl per hectareâ€”6 tons per hectare

in the cellar : Gently pressed and fermented at 12 degrees centigrade in temperature controlled stainless steel tanks to preserve the clean fruit flavours that are typical of Wildeckrans wines.

