

Wildeckrans Pinotage Barrel Selection 2003

2006 Vintage to be released in May 2007

Veritas 2005 - Bronze

This Pinotage has a pronounced wood essence, a coffee and ripe fruity, youngberry nose which enhances the new oak barrel flavours. The colour has a deep, dark purple centre. This wine has huge intensity, is very complex, velvet soft textures with a long finish on the palate. This wine is once again a real pedigree.

Only wines that meet with our standards of excellence were then used in the final blend for our Barrel Selection.

We believe there are no rules, experiment to your hearts content. Beef casserole, Beef Fillet and Roast Beef, Rack of Lamb, Chilli Roast Chicken, Mussels, Salmon Pate, Cheddar and Camembert.

variety : Pinotage | 100% Pinotage

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.53 ta : 5.4 g/l

type : Red style : Dry body : Full wooded

pack : Bottle

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ageing : Can drink now or keep for 5 - 8 years.

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

Soil type: Bokkeveld shale

Age of vines: Vines planted in Winter 1994

Vine Density: 8,200 bush vines, 1.96 hectares, grown 240cm apart.

about the harvest: The grapes were harvested at 25° Balling during February 2003.

Yield: 4 tons per hectare

