

Wildeckrans Caresse Marine Cape Red Blend 2004

Veritas 2005 - Gold

A Fruit driven blend of 61% Pinotage, 22% Shiraz, 16% Merlot and 1% Cabernet Sauvignon introduces a medley of delicious flavours and has aromas of ripe red raspberries, cherries and plums. Soft tannins, good length, black currant and dark chocolate will be found on the palate.

We believe there are no rules, experiment to your hearts content. Meatballs, Braai Lamb Chops and Sausage, Steaks, Pizza and Pasta

variety : Pinotage | 61% Pinotage, 22% Shiraz, 16% Merlot, 1% Cabernet Sauvignon

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.57 ta : 6.0 g/l

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

pack : Bottle

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ageing : Can drink now and up to 2 - 3 years.

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

Soil type: Bokkeveld shale

Age of vines: 4 - 12 years

about the harvest: Harvested in early morning.

in the cellar : After early morning harvest cool grapes are brought into the cellar and then undergo skin contact cold maceration, for 3 to 4 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. Matured in medium toasted French Oak for 9 months.

