

Wildeckrans Shiraz 2004

Veritas 2005 - Bronze

Sourced from low yielding vineyards, this wine is an excellent example of New World style cool climate Shiraz. It has aromas of ripe plum and blackcurrant with nuances of white pepper and wood spice. Soft and well balanced on the palate with good length.

We believe there are no rules, experiment to your hearts content. Chicken Duck Stews Oxtail Barbecue meat Matured yellow cheeses

variety : Shiraz | 100% Shiraz

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.66 ta : 6.1 g/l

type : Red wooded

pack : Bottle

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ageing : 5 to 8 years

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

Soil type: Bokkeveld shale

Age of vines: Planted in Winter 2000

Yield: 8.5 tons per hectare

about the harvest: Early morning harvest, at 25 degrees balling in late March 2004

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. The wine was matured in one and two year- old French barrels for 9 months.

