

Wildeckrans Caresse Marine White 2005

Grapes are picked from low yielding 20-year-old vines and harvested early in the morning before sunrise, to preserve fruit flavours. This lively blend of Chenin Blanc & Sauvignon Blanc is to be enjoyed young. It has sunny ripe flavours with a touch of Apricots, Peaches and Pineapples.

We believe there are no rules, experiment to your hearts content. Sushi Seared Tuna Quiches Salads

variety : Chenin Blanc | 69% Chenin Blanc, 31% Sauvignon Blanc

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 12.5 % vol rs : 3.4 g/l pH : 3.15 ta : 7.6 g/l

type : White wooded

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

Soil type: Bokkeveld shale

about the harvest: January/February 2005

in the cellar : Early morning harvested, 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.

