

Wildeckrans Cabernet Sauvignon 2002

Selected from low yielding vineyards these grapes are picked with ripe raspberry and blackcurrant fruit flavours. The wine is well structured and complex from careful ageing in French Barriques. An elegant example of cool climate Cabernet which is ready to drink now or can be cellared for another five years.

We believe there are no rules, experiment to your hearts content. Beef Kebabs with Roasted vegetables
Beef Stew with Baby Onions and Red Wine
Rump Steak with Lemon butter
Fillet lightly grilled and basted in Teryaki sauce
Mild or Sharp Cheddar and Blue Cheese with Fig

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Wildeckrans Wine Estate
winemaker : Bruce Elkin
wine of origin : Overberg
analysis : alc : 12.88 % vol rs : 2.0 g/l pH : 3.83 ta : 6.0 g/l
type : Red **style :** Dry **wooded**
pack : Bottle

ageing : 5 to 7 years.

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

Soil type: Bokkeveld shale

Age of vines: 11 Years old

Vine density: 3333 Vines per hectare

Yield: 36hl per hectare ≈ 6 tons per hectare

about the harvest: The grapes were harvested in March 2002.

in the cellar : After early morning harvesting 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 12 months.

