

Wildeckrans Methode Cap Classique 2002

2006 Vintage to be released in January 2008

This maiden vintage is 100% Chardonnay and has a fine pale straw colour with a tint of golden syrup in the centre. On the nose there are delicate hints of lime, toffee and biscuit which will grow in intensity as the wine ages. The palate shows a sparkling, fine mousse together with well balanced acidity and a clean, refreshing after taste.

variety : Chardonnay | 100% Chardonnay

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 12.0 % vol rs : 10.8 g/l pH : 2.94 ta : 8.5 g/l

type : Sparkling

pack : Bottle **closure :** Cork

Wine Magazine ***

ageing : 5 to 8 years

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

Soil type: Bokkeveld shale

Age of vines: 5 years

Vine density: 4000 vines per hectare

Yield: 3 tons per hectare

about the harvest: Early morning hand picked at 19° Balling. Picked into plastic lugs which were only half filled so as not to damage grapes.

