

Wildeckrans Cabernet Franc Merlot 2004

This wine has been matured in French Oak barrels for 9 months. It is deep ruby red in colour with zesty aromas of ripe raspberries and strawberries, which continue onto the palate. Excellent, well structured, fruit balanced tannins give the wine a long, lingering finish.

We believe there are no rules, experiment to your hearts content. Fillet Mignon, Hungarian Beef Goulash, Italian Meatballs in Tomato Sauce, Parmesan Chicken, Blue Cheese and Brie, Pasta with bacon and mushroom sauce, Chicken Liver Pate.

variety : Cabernet Franc | 83% Cabernet Franc, 17% Merlot

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.51 ta : 6.1 g/l

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

pack : Bottle

ageing : 4 years.

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

Soil type: Bokkeveld shale

Age of vines: 11 years

Vine density: 3333 vines per hectare

Yield: 6 tons per hectare

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.

