

Wildeckrans Caresse Marine Merlot 2005

2006 Vintage to be released in May 2007

Michelangelo Awards 2006 - Silver Medal

Wine Magazine 2004 - 3 stars

On the nose you will find spicy, green pepper and cinnamon aromas. On the palate there are loads of cherry and raspberry flavours with a soft and velvety finish. This wine is complex and has soft tannins. It is well balanced with a long finish.

We believe there are no rules, experiment to your hearts content. Beef Lasagne, Grilled Sirloin Steak with mushroom sauce, Boeuf Bourguignon, Beef Pot Roast, Gourmet Pork Chops, Rack of Lamb, Chicken Breasts Stuffed with Bacon, Avo and Camembert.

variety : Merlot | 100% Merlot

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.3 ta : 6.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : Can drink now and up to 5 years.

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

Soil type: Bokkeveld shale

Age of vines: 12 years old.

Vine density: 3333 vines per hectare.

Yield: 24 hl per hectare ≈ 4 tons pr hectare.

about the harvest: Harvested in early morning in February 2005.

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. This wine was matured for 9 months in medium toasted new French Barriques.

