

Wildeckrans Cabernet Franc Merlot 2005

2007 Swiss International Air Lines Wine Awards – Bronze Award

Sourced from low yielding vineyards this wine is packed with big up front spicy black and red berry fruit with a well-structured complex classic Bordeaux blend palates. Aged for nine months in French oak barrels.

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.

variety : Cabernet Franc | 89% Cabernet Franc, 11% Merlot

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.43 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

2007 Swiss International Air Lines Wine Awards – Bronze Award

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

about the harvest: Harvested on March 2005.

