

Wildeckrans Pinotage 2004

Veritas 2006 - Bronze

Sourced from a single, low yielding and trellised vineyard. This is a soft, velvety and generous drinking wine with explosive ripe lingering fruit. The wine is deep violet in colour with floral and raspberry aromas.

We believe there are no rules, experiment to your hearts content. Barbecues with chicken or meat. Sirloin Steak, Beef Stir Fry, Chopped Liver, Cajun Chicken, Cheddar and Camembert cheeses, Pizza and Nachos

variety : Pinotage | 100% Pinotage

winery : Wildeckrans Wine Estate

winemaker : Dr Bruce Elkin

wine of origin : Overberg

analysis : alc : 14.5 % vol rs : 3.8 g/l pH : 3.47 ta : 6.5 g/l

type : Red wooded

pack : Bottle

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ageing : Three to five years.

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

Soil type: Bokkeveld shale

Age of vines: 10 years

Vine density: 4,000 ph

Yield: 6 ton per hectare

about the harvest: After early morning harvest in February 2004, the cool grapes are brought into the cellar.

in the cellar : The grapes underwent 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. The wine was matured in medium toasted French Oak for 9 months.

