

Wildeckrans Pinotage 2006

SOLD OUT

Veritas 2008 - Bronze

Sourced from a single, low yielding and trellised vineyard. This wine shows forthcoming raspberry and vanilla aromas with delicate traces of fresh plums. A silky smooth entry, red berries and spice form on the palate with a touch of mocha lingering on the finish.

We believe there are no rules, experiment to your hearts content. Chopped Liver Cajun Chicken Cheddar and Camembert cheeses Pizza and Nachos

variety : Pinotage | 100% Pinotage

winery : Wildeckrans Wine Estate

winemaker : William Wilkinson

wine of origin : Overberg

analysis : alc : 14 % vol rs : 2.5 g/l pH : 3.36 ta : 6.0 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

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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

about the harvest: Harvest early in the morning in February 2006.

Yield: 6 ton 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. The wine was matured in medium toasted French Oak for 9 months.

