

## Wildeckrans Cabernet Sauvignon 2006

This wine is fruit driven with aromas of ripe berries and delicate undertones of cigar box. A mouth filling palate of cherries and spice with a rich defined tannin structure leaving a lingering aftertaste.

We believe there are no rules, experiment to your hearts content. Beef Kebabs with Roasted vegetables, Beef Stew with Baby Onions and Red Wine, Rump Steak with Lemon butter, Fillet lightly grilled and basted in Teryaki sauce, Mild or Sharp Cheddar and Blue Cheese with Fig

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Wildeckrans Wine Estate

**winemaker :** William Wilkinson

**wine of origin :** Overberg

**analysis :** alc : 13 % vol    rs : 2.3 g/l    pH : 3.51    ta : 5.9 g/l

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

**pack :** Bottle    **closure :** Cork

Veritas 2008 - Bronze

**ageing :** 5 to 7 years.

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

Soil type: Bokkeveld shale

Age of vines: 16 Years old

Vine density: 3333 Vines per hectare

**about the harvest:** The grapes were harvested in March 2006.

Yield: 36hl per hectare - 6 tons per hectare

**in the cellar :** After early morning harvesting 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.

Matured in medium toasted French Oak for 12 months.

