

## Wildeckrans Methode Cap Classique 2006

This 2006 vintage has delicate hints of nutty aromas and marzipan on the nose whilst the palate shows a sparkling fine mouse of lime and biscuit creating well balanced acidity and clean refreshing aftertaste.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Wildeckrans Wine Estate

**winemaker** : William Wilkinson

**wine of origin** : Overberg

**analysis** : **alc** : 12 % vol **rs** : 11.6 g/l **pH** : 2.98 **ta** : 7.2 g/l

**type** : Sparkling **style** : Dry

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

Veritas 2008 - Silver

**ageing** : 5 to 8 years

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

Soil type: Bokkeveld shale

Age of vines: 5 years

Vine density: 4000 vines per hectare

**about the harvest**: Early morning hand picked at 19° Balling. Picked into plastic lugs which were only half filled so as not to damage grapes.

Yield: 3 tons/ha

**in the cellar** : Bunches were gently pressed and left for a year a half on the lees.

