

Wildeckrans Caresse Marine Cape Blend 2006

This Shiraz dominated blend combines dark berry and spice aromas with a fruit driven palate and a long pleasing finish of ripe tannins.

Meatballs Braai Lamb Chops Sausage Steaks We believe there are no rules, experiment to your hearts content.

variety : Shiraz | 95% Shiraz, 5% Cabernet Sauvignon

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 14 % vol rs : 2.8 g/l pH : 3.66 ta : 5.0 g/l

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

pack : Bottle **closure :** Cork

ageing : 2 - 3 years

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

Soil type: Bokkeveld shale

Age of vines: 4 - 13 years

about the harvest: Harvested in the early morning in March 2006.

in the cellar : After harvesting the 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.

