

Wildeckrans Caresse Marine Merlot 2007

Broody dark fruit and chocolate aromas flow onto the palate creating a well balanced structure with a long soft finish.

Grilled Sirloin Steak with mushroom sauce Boeuf Bourguignon Beef Pot Roast Gourmet Pork Chops Rack of Lamb We believe there are no rules, experiment to your hearts content.

variety : Merlot | 100% Merlot

winery : Wildeckrans Wine Estate

winemaker : William Wilkinson

wine of origin : Overberg

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.61 ta : 5.5 g/l

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

pack : Bottle **closure :** Screwcap

ageing : 5 years

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

Soil type: Bokkeveld shale

Age of vines: 14 years old.

Vine density: 3333 vines per hectare.

about the harvest: Harvested in the early morning in February 2007.

Yield: 4 tons/ha

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. This wine was matured for 9 months in medium toasted new French Barriques.

