

## Wildeckrans Pinotage 2007

This Pinotage has a silky texture which is characterised by flavours of red berries and spice that linger on the palate.

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** : 14.5 % vol **rs** : 2.1 g/l **pH** : 3.64 **ta** : 5.4 g/l

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

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

**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

Sourced from low-yielding, trellised vineyards.

**about the harvest**: Harvest early in the morning in February 2007.

Yield: 6 tons 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.

