

Wildeckrans Barrel Selection Osiris Pinotage 2009

Deep purple with ruby edge. An underlying nose of dark plums and raspberry layered with the romantic fragrances of frangipani, jasmine and coconut. Strawberries, blueberries and plums on the palate indicative of cool terroir complexity.

Roast chicken or duck with vegetables, lamb chops, Chocolate Soufflé or with bittersweet chocolate.

variety : Pinotage | 100% Pinotage

winery : Wildeckrans Wine Estate

winemaker : William Wilkinson

wine of origin : Bot River

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.6 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

about the harvest: Grapes harvested from very low yielding bushvine at 2 tons/ha. Handpicked early morning.

in the cellar : After harvesting grapes were delicately destalked and crushed. Cold soak maceration overnight. Inoculated with special yeast where pump-overs occurred every 4 hours. Only free run juice was used. Malolactic fermentation in new French oak barrels and further matured for 24 months.

