

Wildeckrans Shiraz 2006

From nurtured vineyards, these grapes are harvested in the arly hours of the morning to preserve fruit essence. This Shiraz has matured in French Barriques for 15 months. Its intense showing of fruit aromas result in a mouth filling palate packed with vanilla and spice.

We believe there are no rules, experiment to your hearts content. Duck Stews Oxtail Barbecue meat
Matured yellow cheeses

variety : Shiraz | 100% Shiraz

winery : Wildeckrans Wine Estate

winemaker : William Wilkinson

wine of origin : Overberg

analysis : **alc** : 14 % vol **rs** : 2.8 g/l **pH** : 3.38 **ta** : 6.0 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

Veritas 2008 - Bronze

2008 Swiss International Air Lines Wine Awards - Seal of Approval

ageing : 4 to 6 years.

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

Soil type: Bokkeveld shale

Age of vines: Planted in Winter 2000

about the harvest: Early morning harvest at 25° Balling in late March 2006.

Yield: 8.5 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.