

Wildeckrans Barrel Select Reserve Pinot Noir 2018

An elegant, medium-bodied wine with balanced fresh acidity. Sumptuous notes of blueberry, pomegranate, cloves, mint and spicy cherry. Surprising red fruit intensity, captivating spice, light oakiness and a whisper of mint. Understated tannins and a lingering finish.

Red Wine Poached Beef Fillet & Braised Beef Cheeks.

variety : Pinot Noir | 100%

winery : Wildeckrans Wine Estate

winemaker : Braam Gericke

wine of origin : Bot River

analysis : alc : 13.5 % vol rs : 3.7 g/l pH : 3.45 ta : 5.0 g/l

type : Red **style :** Dry **body :** Medium

pack : Bottle **size :** 750ml **closure :** Cork

Bronze: Decanter Awards (Score: 88)

Bronze: Old Mutual Trophy Wine Show (Score 70-79. 'Good to very good. Fine character'.)

Veritas - Bronze

about the harvest: Harvested early morning at 25 balling, with 30% of the grapes immediately kept to one side to ferment separately.

in the cellar : Tank grapes are cold soaked for 3-5 days, with a number of pump-overs to remove seeds from the tank in batches. When taken to barrel, both juice components are combined to soften the wine before ageing. A variety of third and fourth fill barrels were used to enhance certain flavours and complexity.

