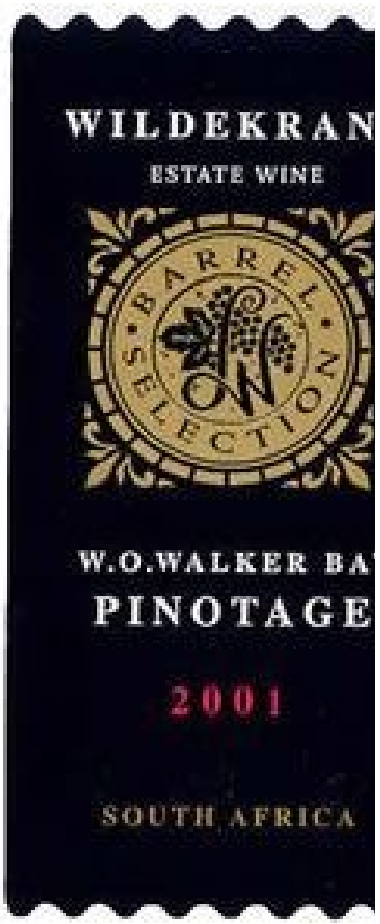
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Wildekrans Pinotage Barrel Selection 2001

SAA First Class 2003
The colour is typical of 2001, has a deep, dark purple centre. It has a pronounced wood essence, a coffee and ripe fruity, youngberry nose which enhances the new oak barrel flavours. This wine has huge intensity, is very complex with soft velvet textures and a long finish on the palate.



variety : Pinotage | Pinotage
winery : Wildekrans Wine Estate
winemaker : Jaques Fourie
wine of origin : Overberg
analysis : alc : 15.0 % vol rs : 2.2 g/l pH : 3.46 ta : 5.96 g/l
wooded
pack : Bottle

John Platter Wine Guide - 4 stars
Wine Magazine UK - Top Pinotage
SAA First Class 2003

in the vineyard : The grapes for this wine were chosen from a 1.96 hectare block of Pinotage bush vines planted on Eastern facing slopes in Winter 1994. Because Pinotage colours and ripens easily, we were able to use this cooler orientation which allows for the Burgundian flavour of Pinot Noir to dominate the earthy character of Cinsaut without losing colour.

about the harvest: Harvest took plave during February 2001 and the grapes were handpicked at 25Â° Balling.

in the cellar : Throughout vinification, handling was kept to a minimum to ensure that true fruit was retained. The wine was matured in medium-toast new French oak for twelve months. Only wine that met with the standards of excellence were then used in the final blend for the Barrel Selection.
This wine was bottled in May 2002.