

Wildeckrans Pinotage 2001

SAA Business Class 2003

The colour is a deep, dark purple with a black mountain pool opaque centre. The palate is cool climate pinotage, ripe fruit and soft, supple tannins with unobtrusive oak-barrel support. This is an approachable and easy-drinking pinotage with a long, lingering, fruity raspberry and blackcurrant follow through.

variety : Pinotage | 100% Pinotage

winery : Wildeckrans Wine Estate

winemaker : Jaques Fourie

wine of origin : Overberg

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.73 ta : 5.77 g/l

type : Red **wooded**

pack : Bottle

John Platter Wine Guide - 3½ stars

Robert Parker Wine Guide - 86 points

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ageing : This is an elegant, stylish wine that can be drunk now and will also mature well for another six years.

in the vineyard : The grapes were selected from a four-hectare block of vines planted in 1994. The soil type is Bokkeveld Shale, which is ideally suited for viticulture when prepared correctly. Pinotage has a habit to colour and ripen easily, thus the planted slope faces east for the morning sun. This cooler orientation allows the more Burgundian flavour of Pinot Noir to dominate the earthy character of Cinsaut without losing colour.

about the harvest: This wine was harvested in February 2001 at 25.3° Balling.

in the cellar : The juice was fermented on the skins in stainless steel red wine fermentation tanks for five days. Wines were pumped through skins twice daily for colour extraction. This wine was matured for ten months in first, second and third-fill French oak barriques.

Bottling took place in May 2002.

