

## Wildeckrans Cabernet Sauvignon 2000

Deep centred with garnet edge, this wine shows off with typical cool climate aroma and palate. Deep ruby black colour with mint black currant and intense cassis aromas. Soft and drinkable with ripe chewy tannins. A complex wine with a coconut and coffee palate. The wine is well structured with an excellent backbone.

We believe there are no rules, experiment to your hearts content. Beef Kebabs Grilled or on the Fire, Beef Casserole with Mushrooms, Bacon and Red Wine, Rump Steak with Garlic Butter Sauce, Chicken with a Blue Cheese, Wine Sauce, Mild or Sharp Cheddar and Blue Cheese with Figs.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Wildeckrans Wine Estate

**winemaker :** Bruce Elkin

**wine of origin :** Overberg

**analysis :** alc : 14.0 % vol rs : 2.7 g/l pH : 3.3 ta : 6.3 g/l

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

**pack :** Bottle

\*\*\*1/2 John Platter

**ageing :** 5 to 7 years.

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

Soil type: Bokkeveld shale

Age of vines: 11 years

Vine density: 3333 vines per hectare

**about the harvest:** The grapes were harvested early in the morning in March 2000.

Yield: 36 hl per hectare ≈ 6 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 three to four 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. Matured in medium toasted French Oak for twelve months.

