

## Wildeckrans Chenin Blanc 2002

Michelangelo International Wine Awards 2003 - Silver

The colour is lightly golden with tropical pineapple and litchi aromas with a long pleasant aftertaste.

This wine is best served with fish dishes of mussels, lobster and calamari and game dishes such as pates and rabbit.

**variety :** Chenin Blanc | Chenin Blanc

**winery :** Wildeckrans Wine Estate

**winemaker :** Bruce Elkin

**wine of origin :** Overberg

**analysis :** alc : 13.0 % vol    rs : 1.6 g/l    pH : 3.2    ta : 6.0 g/l

**pack :** Bottle

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John Platter Wine Guide - 3½ stars

Robert Parker - 78 points

SAA First Class (2001 vintage)

Voted best Wine at London Wine Trade Fair, Harpers Magazine (1998 vintage)

**about the harvest:** These grapes were early morning harvested on 20 February 2002 and brought into the cellar below 15°C.

**in the cellar :** Fermentation was begun in stainless steel tanks and completed in two and three-year old French oak barriques.

