

Wildeckrans Merlot 2000

Deep inky, ruby, black colour. Forward raspberry and plum aromas. Soft tannins, well balanced grippy mouth feel with a long finish.

We believe there are no rules, experiment to your hearts content. Beef Lasagna, Grilled Sirloin Steak with mushroom sauce, Boeuf Bourguignon, Beef Pot Roast, Rack of Lamb, Gourmet Pork Chops and Chicken Breasts Stuffed with Bacon, Avocado and Camembert.

variety : Merlot | 100% Merlot

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis: alc : 14.0 % vol rs : 2.2 g/l pH : 3.25 ta : 6.6 g/l

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

pack : Bottle

***1/2 John Platter

ageing : 5 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: These grapes were harvested during February 2000.

Yield: 24 hl per hectareâ€"4 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. This wine was matured for nine months in medium toasted new French Barriques.

