

## Wildeckrans Pinotage 2002

### Veritas 2003 - Bronze

Sourced from low-yielding vineyards, this is a soft, velvety, generous drinking wine with explosive ripe, lingering fruit. Deep violet in colour and floral and raspberry aromas.

We believe there are no rules, experiment to your hearts content. Barbecues with chicken or meat, Sirloin Steak, Beef Stir Fry, Chopped Liver, Cajun Chicken, Cheddar and Camembert, Pizza and Nachos

variety : Pinotage | 100% Pinotage

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.46 ta : 5.8 g/l

type : Red style : Dry body : Full wooded

pack : Bottle

\*\*\*1/2 John Platter

\*\*\* Wine Magazine

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ageing : 3 to 5 years.

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

Soil type: Bokkeveld shale

Age of vines: 9 years

Vine density: 4,000 ph

about the harvest: The grapes were harvested early in the morning during February 2002.

Yield: 36 hl per hectareâ€”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. The wine was matured in medium toasted French Oak for nine months.

