

Wildeckrans Cabernet Sauvignon 1999

Blackcurrant, herbal, cassis nose, soft dry tannins, well structured with long mouthwatering finish. The colour is a full deep red with a spicy red fruit nose and a hint of molasses and liquorice. It has a mineral finish on the palate and is spicy. The wine is well structured with an excellent backbone.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Wildeckrans Wine Estate

winemaker : Jaques Fourie

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.99 ta : 5.5 g/l

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

pack : Bottle

John Platter Wine Guide - 3½ stars

Robert Parker Wine Guide - 84 points

Wine Magazine 2003 - Best Value Selection

in the vineyard : The grapes were harvested from a 2-hectare vineyard of Cabernet Sauvignon. The slope faces north so that the vines have exposure to the sun the whole day.

This direction is essential as Walker Bay is a cool climate area and red grapes, particularly Cabernet Sauvignon, have to be in a position of maximum sunshine.

about the harvest: The harvest took place on 17 March 1999.

in the cellar : Once harvested the stalks and stems are removed and the berries are lightly cracked and then fermented on the skins in stainless steel red wine fermentation tanks. The wine is pumped through the skins twice daily for 30 minutes for five days for colour extraction.

After fermentation skin contact was allowed for a further two weeks, the wine was then racked and skins pressed lightly in a bag press. The juice was then put back into tanks where the malolactic process was started and then completed in the barrels. All the wine was matured in medium-toast French oak.

