

## Wildeckrans Warrant 2001

### 2002 Vintage to be released in May 2007

Deep, dark purple with an opaque mountain pool centre. Complex aroma from a combination of balanced use of new oak and ripe fruit, layers of blackberry and mulberry, cassis and spice. Long follow through with intense red berry flavours, layered and complex.

We believe there are no rules, experiment to your hearts content. Meat Loaf stuffed with Eggs, Barbecues with chicken or meat, Sirloin Steak, Beef Ravioli with Cheese, Pepper Steak, Apricot Beef Stew.

**variety :** Cabernet Sauvignon | 40% Cabernet Sauvignon, 40% Merlot, 20% Cabernet Franc

**winery :** Wildeckrans Wine Estate

**winemaker :** Jaques Fourie

**wine of origin :** Overberg

**analysis :** alc : 14.0 % vol rs : 2.0 g/l pH : 3.52 ta : 6.61 g/l

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

**pack :** Bottle

\*\*\*1/2 John Platter

**ageing :** Ten to fifteen years.

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

Soil type: Bokkeveld shale

Age of vines: 11 years

Vine density: 3333 ph

**about the harvest:** Harvest took place in the early morning during February and March 2001.

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. This wine was matured in medium toasted new French Oak for twelve months.

