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Wildekrans Pinotage Barrel Selection 2002



Veritas 2003 - Bronze
This wine is made from low yielding low bush vines. This Pinotage has a pronounced wood essence, a coffee and ripe fruity, youngberry nose which enhances the new oak barrel flavours. The colour has a deep, dark purple centre. This wine has huge intensity, is very complex, velvet soft textures with a long finish on the palate. This wine is once again a real pedigree.
Only wines that meet with our standards of excellence were then used in the final blend for our Barrel Selection.

We believe there are no rules, experiment to your hearts content. Beef casserole, Beef Fillet and Roast Beef, Rack of Lamb, Chilli Roast Chicken, Mussels, Salmon Pate, Cheddar and Camembert.

variety : Pinotage | 100% Pinotage
winery : Wildekrans Wine Estate
winemaker : Bruce Elkin
wine of origin : Overberg
analysis : **alc :** 13.5 % vol **rs :** 2.7 g/l **pH :** 3.48 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle

*** Wine Magazine
SAA First and New Business Class Certificate Winner 2003
***(*) John Platter Wine Guide
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ageing : Five to eight years.

in the vineyard : Area: Bot River, Ward Walker Bay
Soil type: Bokkeveld shale
Age of vines: Vines planted in Winter 1994
Vine Density: 8,200 bush vines, 1.96 hectares, grown 240cm apart.

about the harvest: The grapes were harvested at 24.5Â° Balling during February 2002.
Yield: 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 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 new French Oak and 5% American oak for nine months. Only wines that met with our standards of excellence were then used in the final blend for the Barrel Selection.