

Wildeckrans Caresse Marine 2003

Blended from three noble cultivars, this wine has cool climate charm, a full crisp palate and zesty tropical fruit aromas.

variety : Chenin Blanc | 70% Chenin Blanc, 26% Sauvignon Blanc, 4% Sauvignon Blanc

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis: alc : 14.0 % vol rs : 1.3 g/l pH : 3.47 ta : 6.5 g/l

type : White **style :** Dry **body :** Medium

pack : Bottle

about the harvest: The grapes were harvested between 4 and 25 February 2003. They were picked at between 21 - 24° Balling at a yield of eight tons per hectare.

in the cellar : A dry white blend with 90% of the wine fermented in stainless steel tanks and the remaining 10% fermented in French oak barrels and matured for three months.

Bottled: 28 July 2003.

