

Wildekrans Pinotage Barrel Selection 2007

This rich, powerful and elegant wine, deep gamet in colour has aromas of smoky black cherries and spice that are revealed with a subtle complexity on the palate.

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 : William Wilkinson
wine of origin : Overberg
analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.68 ta : 5.4 g/l
type : Red style : Dry body : Full wooded
pack : Bottle closure : Cork

ageing : Can drink now or keep for 5 - 8 years.

in the vineyard : Area: Bot River, Walker Bay Ward
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 hand picked at 25° Balling during February 2006.
Yield: 4 tons per hectare

in the cellar : After early morning harvest, cool grapes are brought into the cellar and then undergo cold maceration for 3 to 4 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. 80% of this wine was matured in medium toasted new French Oak barrels and 20% in American Oak barrels.

