



WILDEKRANS

WINE ESTATE

Sold Out



2012

Details

Winemaker	William Wilkinson
Alcohol	14%
pH	3,5
TA	5,4
RS	5,0
Ageing Potential	10 years

Barrel Select Reserve Pinotage

The Barrel Select Reserve range is produced from selective harvesting, or in other words, harvesting from vines that have been treated with special care. What differentiates these vines from others is that few grapes are grown, in return resulting in a richer, more complex style juice. These grapes are able to produce a young wine, whereas the white label range fruit, although from the same block, is harvested with higher crop yielding which means the juice or young wine will be of a fresher, less rich depth and therefore easier to enjoy. It is less serious due to a lesser complex vineyard management for the specific style. Older barrels, known as 2nd, 3rd or 4th fill barrels, are used and for shorter 12-15 month periods, whereas the Barrel Select Range is kept in barrels for up to 24 months. This wine is richer in flavour with a higher production of alcohol. These elements need to be balanced out with barrels and, more specifically, these should be new barrels, so it made sense to call the range BARREL SELECTION.

Awards

2014

- Michelangelo International Wine Awards: Gold
- Monde Selection: Gold
- Decanter World Wine Awards: Gold
- Decanter Asia: Gold / Red Single Varietal International Trophy
- Vitis Vinifera: Double Gold
- Absa Top 10 Pinotage Competition
- Veritas: Bronze
- Sawi Index: Platinum
- International Wine & Spirit Competition: Silver

Tasting Notes

Colour: Beautifully dense purple in colour with a pale cherry rim

Nose: A bouquet of white jasmine, black cherry and raspberry, with a hint of fresh plums

Palate: The mouthfeel is round with intense black and red berries and a touch of white chocolate

Food Suggestion

Roast chicken, braised duck with vegetables, or braised lamb shoulder chops with root vegetables. If you have a sweeter tooth, a bittersweet chocolate soufflé will work brilliantly.

Harvest Notes

We have blocks from 1995–2012. Blocks planted on different slopes with different clones and trellis systems. This creates different aspects within the block that if managed correctly with canopy, pruning, irrigation and tipping practices, contribute to our style of Pinotage wines. A mix of the best. Hand harvested, destalked, cold soaked overnight and fermented with special yeast with calculated maceration and pump-over methods. Removed off skins before dry and aged in new french barrels for 24 months. Different barrels used to enhance certain flavour and complexity.

Wildeckrans Wine Estate (Proprietary) Limited

Co Registration No. 2004/016989/07

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Wildeckrans Trust

Deed No. IT5521/2006

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