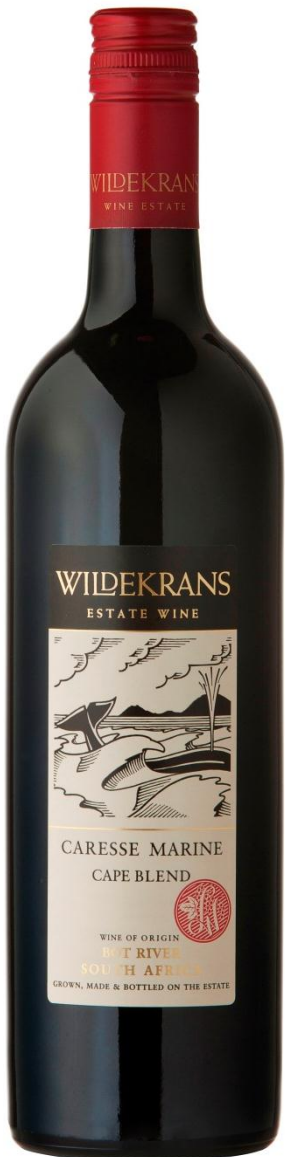


WILDEKRANS

WINE ESTATE



CARESSE MARINE CAPE BLEND 2010



Grape Varieties:	48% Merlot 48% Shiraz 4% Pinotage
Region:	Botrivier
Analysis:	Alc: 12.5% pH: 3.44 TA: 6.2 RS: 1.6

Harvest/Cellar: Harvested at 24 balling, handpicked and delicately crushed. Cold soaked through the night. Inoculated the next morning, pump overs every 4 hours.

Tasting Note: Deep ruby colour, a fruit driven quaffer with pepper and spice on the nose and a smooth balanced palate.

Food Suggestion: Marinated lamb, Cape Malay or Cajun-spiced 'blackened' fish. It's also really good with venison burgers and sausages or - come the winter - a hearty game pie.