

# WILDEKRANS

WINE ESTATE



## OSIRIS PINOTAGE BARREL SELECTION 2009



<b>Grape Varieties:</b>	100% Pinotage
<b>Region:</b>	Botrivier
<b>Analysis:</b>	Alc: 14.5%
	pH: 3.6
	TA: 6
	RS: 2.1

<b>Harvest/Cellar:</b>	Grapes harvested from very low yielding bushvine at 2 tons/ha. Handpicked early morning, delicately destalked and crushed. Cold soak maceration overnight. Inoculated with special yeast where pumpovers occurred every 4 hours. Only free run juice was used. Malilactic fermentation in new French Oak barrels and futher matured for 24 months.
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<b>Tasting Note:</b>	Deep purple with ruby edge. An underlying nose of dark plums and raspberry layered with the romantic fragrances of frangipani, jasmine and coconut. Strawberries, blueberries and plums on the palate indicative of cool terroir complexity.
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<b>Food Suggestion:</b>	Roast chicken or duck with vegetables, lamb chops, Chocolate Soufflé or with bittersweet chocolate.
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