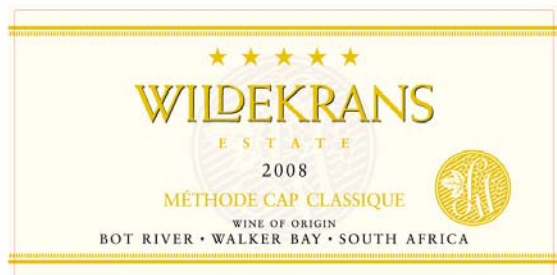


WILDEKRANS

WINE ESTATE



METHODE CAP CLASSIQUE 2008

TASTING NOTES

Made in the classic traditional style, it shows a light golden hue with a fine mousse. The complex aromas of freshly baked scones, roasted almonds and pine forest, is followed by a delicate taste of fresh pineapple juice with a crisp acidity and great balance, that leads to a lingering clean finish.

IN THE VINEYARD

AREA: Bot River, Walker Bay Ward

SOIL TYPE: Klapmuts, Kroonstad, Estcourt

AGE OF VINES: 25 years

VINE DENSITY: 4000 vines per hectare

YIELD: 4 tons per hectare

THE HARVEST

Early morning hand-picked at 18.5 degrees balling. Picked into plastic lugs which were only half filled so as not to damage grapes.

IN THE CELLAR

Bunches were gently pressed and left for a year a half on the lees. Free run juice was used

AGEING POTENTIAL

5 to 8 years

BLEND INFORMATION

N/A

TECHNICAL ANALYSIS

GRAPE VARIETY

Chenin Blanc

WINEMAKER

William Wilkinson

TECHNICAL DATA

PH	3.17
T.A	7.1
Alc	12%
Res. Sugar	12

RELEASE DATE

March 2010