

# Welmoed

## BRUT

*Winemaker:* Bernard Claassen  
*Viticulturist:* Francois de Villiers  
*Cultivar:* 100% White grapes  
*Appellation:* Stellenbosch  
*Website:* [www.stellenboschvineyards.co.za](http://www.stellenboschvineyards.co.za)  
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### **Background**

Located in Stellenbosch, the farm of Welmoed was first granted to Governor Simon van der Stel in 1690. Over the years, many great wines have been produced in the Welmoed cellar. Today, Welmoed maintains its proud winemaking tradition.

### **The winemaking**

The grapes used in this blend were harvested between 20 and 22 degrees Balling. The wine fermented in stainless steel tanks, with selected yeast strains, between 13 to 15 degrees Celsius. After fermentation the wine was racked to complement and keep the fresh fruit characters intact.

### **Winemaker's comments**

This sparkling wine has elegant, zesty tropical fruit flavours, like bright green apple and lemon grass, with fresh bubbles and a clean, crisp finish. Perfectly balanced with good acidity.

### **Maturation potential:**

Ready to be enjoyed now with the potential to age for two years.

### **Food pairing**

Serve well-chilled as an aperitif at any festival or special occasion, and pair it with a variety of salads, fresh fruit or light seafood dishes.

### **SUITABILITY FOR VEGETARIANS OR VEGANS**

Suitable for vegetarians but not for vegans.

### **Chemical analysis**

*Alcohol:* 12.54% by volume  
*Residual sugar:* 11.02 g/l  
*Total acidity:* 6.06g/l  
*pH:* 3.35

