

Welmoed

Gewurztraminer 2018

<i>Winemaker:</i>	<i>Bernard Claassen / Abraham de Villiers</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	100% Gewurztraminer
<i>Appellation:</i>	Western Cape
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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 vineyards

The grapes were selected from premium vineyards in the Stellenbosch region. The vines were grown in a cool Mediterranean climate and loamy clay soils.

The winemaking

The grapes were harvested at 22°-23° Balling to preserve its primary fruit characters and fresh acidity. Fermentation took place in stainless steel tanks between 13° – 14° Celsius. After fermentation, the wine is protein- and cold stabilised prior to bottling.

Winemaker's comments

The wine has a brilliant straw colour with a slight green tint on the edge. The nose is perfumed with good expressions of spice, rose petals, Turkish Delight and lychees. The palate follows through with floral flavours and a melange of fruits.

Maturation potential:

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

Food pairing

Spicy oriental dishes or zesty flavoured meat or chicken dishes.

SUITABILITY FOR VEGETARIANS OR VEGANS
Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	12.49% by volume
<i>Residual sugar:</i>	7.95 g/l
<i>Total acidity:</i>	5.78 g/l
<i>pH:</i>	3.36

