

# Welmoed

## MERLOT 2017

<i>Winemaker:</i>	<i>Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	100% Merlot
<i>Appellation:</i>	Stellenbosch
<i>Website:</i>	<a href="http://www.stellenboschvineyards.co.za">www.stellenboschvineyards.co.za</a>
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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 sourced from a selection of vineyards in the Stellenbosch region, prior to the harvest season. The vines are grown in a cool Mediterranean climate using a five-wire system within weathered granite soil.

### **The winemaking**

The grapes were harvested at 23° to 25° Balling at the end of February and early March. Fermentation took place at 24° to 27° Celsius in static red fermenters, followed by a two-day cold soak to achieve an intense extract. Malolactic fermentation and maturation took place in stainless steel tanks with selected medium toast French oak staves for approximately eight months.

### **Winemaker's comments**

This wine displays multiple layers with aromas of mulberries, plums and vanilla. The palate is refined with notes of black berries, cherries and a hint of mint, complemented with soft ripe tannins.

### **Maturation potential:**

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

### **Food pairing**

Excellent served with meat dishes or a platter of cold meats and pickled vegetables.

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

Suitable for vegetarians but not for vegans.

### **Chemical analysis**

<i>Alcohol:</i>	13.95 % by volume
<i>Residual sugar:</i>	3.52 g/l
<i>Total acidity:</i>	5.65 g/l
<i>pH:</i>	3.48

