

# Welmoed

## PINOTAGE 2017

<i>Winemaker:</i>	<i>Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	100% Pinotage
<i>Appellation:</i>	Stellenbosch
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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 24° Balling in early to mid-February. Fermentation took place on its skins for approximately five days at 25° - 28° Celsius within static red fermenters. Skins were pressed off prior to dryness to retain its soft ripe tannins and avoid any unnecessary varietal tannins. 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 uniquely South African wine shows aromas of ripe raspberries, black berries and vanilla on the nose. Firm but elegant tannins compliment the juicy dark plum palate.

### **Maturation potential:**

Ready to be enjoyed now or within the next three years.

### **Food pairing**

Excellent served with rich meat dishes like oxtail.

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

Suitable for vegetarians but not for vegans.

### **Chemical analysis**

<i>Alcohol:</i>	13.93% by volume
<i>Residual sugar:</i>	2.58g/l
<i>Total acidity:</i>	5.36 g/l
<i>pH:</i>	3.5

