

Welmoed

ROSE 2018

<i>Winemaker:</i>	<i>Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	95% Shiraz, 5% Viognier
<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 an assortment of Shiraz vineyards in the Stellenbosch region. The vines were grown in and a cool Mediterranean climate using a five-wire system within loamy clay soils.

The winemaking

The grapes were harvested at 20-21° Balling to preserve its primary fruit characters, fresh acidity and strawberry pink colour profile. Skin contact took place on the skins for approximately 2 to 4 hours, until desired colour was extracted. The juice was separated from the skins and completed its primary fermentation stage at 14° – 16° Celsius in stainless steel tanks. After fermentation, the wine was protein- and cold stabilised prior to bottling.

Winemaker's comments

This light onion skin colour rosé is packed with ripe strawberries, red apple and raspberries. The palate indicates a stunning equilibrium between acidity and sweetness that deserves the crisp finish.

Maturation potential:

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

Food pairing

Excellent served on its own or with grilled fish, salads or light sandwiches.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	11.05% by volume
<i>Residual sugar:</i>	4.35g/l
<i>Total acidity:</i>	6.45g/l
<i>pH:</i>	3.25

