

Welmoed Merlot 2005

Deep ruby red colour. Nose reminiscent of mulberries, cassis and plums with underlying nuances of wood, spice and vanillin. Well-balanced, with berry ripe fruit mid-palate and persistent yet soft finish.

A smooth wine to complement any meat dish and specifically to be enjoyed with a platter of cold meat selection of ham, salami, spiced beef, silverside and pickled vegetables.

variety : Merlot | 100% Merlot

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.71 g/l pH : 3.52 ta : 5.75 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Good now and will age well for at least 5 years.

in the vineyard : Vines are grafted on rootstocks 101-14 Mgt, Richter 99 and Richter 110, depending on the potential of the soil (weathered granite soil type) and planted on southern slopes, facing the Atlantic Ocean. This terroir ensured a cool moderate ripening period that led to complex fruit-characteristics in the grapes.

Grapes were harvested at 23.5Â° Balling and higher at the end of February and early March. Average age of the vines varies between 10 to 15 years, with an average yield of 9 ton/ha, all of these vines are trellised on a 5-wire hedge system.

The vineyards for this wine are situated in the well-known Helderberg area.

in the cellar : New virus-free material ensures that grapes can be picked at full ripeness resulting in complex, full bodied wines. The wine is pressed off skins just prior to dryness to preserve fruitiness and softness of tannins. This is followed by malolactic fermentation after which the part of the wine is matured in French oak barrels.

