

Welmoed Pinotage 2005

A charming wine with a vivid ruby-red colour. Delicious round, raspberry and ripe fruit nose. Ripe mulberry fruit palate with an elegant tannin and a soft fruit driven finish.

Suitable for vegetarians but not for vegans. Enjoy slightly chilled with beef carpaccio or grilled meats.

variety : Pinotage | 100% Pinotage

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.23 g/l pH : 3.75 ta : 5.29 g/l

type : Red

pack : Bottle **closure :** Cork

ageing : Drink within three years.

in the vineyard : Grapes are sourced from low bearing (7 tons/ha) bush vines with an average age of 4 - 10 years with complex, well-structured fruit. The vines are grafted on 101-14Mgt and planted on loamy clay on the lower slopes of the mountain.

about the harvest: Grapes were harvested at 24° Balling in February.

in the cellar : The wine is fermented on skins for ± 7 days, until the juice is drawn off at 0° Balling to retain soft tannins. Maturation takes place partly in French oak barrels, and some in tank.

