

Welmoed Shiraz 2005

Veritas 2006 - Bronze

Rich, rubyred colour. A fusion of sweet, ripe raspberry, strawberry and blackcurrant tones ending with sweet spicy cumin, mint and liquorice hints. Rich, lovely palate of sweet, spicy characters blended with sweet, ripe berry flavours and ends as dark, salty liquorice on the palate.

variety : Shiraz | 100% Shiraz

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.23 g/l pH : 3.53 ta : 5.62 g/l

type : Red

pack : Bottle closure : Cork

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ageing : Drink the wine now or leave it to still develop in character and style for up to 5 years.

in the vineyard : The vines are trellised on a 5-wire hedge system, and have an average yield of 6t/ha. Combinations of premium blocks (age between 4 - 10 years, and the other older than 20 years) were used to get a multi-flavoured combination. The vines are grafted on 101-14 Mgt and planted on loamy sand.

about the harvest: The grapes were harvested at 24.5° Balling at the end of February, early March.

in the cellar : Grapes were selected from low-bearing vineyards, crushed and inoculated with selected yeast. Fermentation took place between 25 - 28°C. It was fermented dry on the skins and allowed a further 3 weeks maceration prior to pressing and aging in French oak barrels.

