

Welbedacht Merlot 2003

Veritas 2006 - Silver

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Swiss International Air lines Wine Awards â€” Bronze

International Wine and Spirit Competition â€” Bronze

Wine Magazine - 3½ stars

Michelangelo International Wine Awards - Silver

The wine has a deep scarlet red colour with a hint of charcoal. A sweet upfront nose of raspberry, black cherry, prunes and coconut, with undertones of tanned leather. The fore and mid-palate is dominated by black cherry, blue stone fruit and vanilla custard. Tight tannins and black pepper give the palate plenty of grip and length.

A full-bodied Merlot, layered with fruit, oak and spicy intensity, make this gutsy wine an ideal accompaniment to game, lamb and other related dishes.

variety : Merlot | 100% Merlot

winery : Schalk Burger & Sons

winemaker : Matthew Copeland

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.56 ta : 5.89 g/l va : 0.69 g/l so2 : 87

mg/l fso2 : 27 mg/l

type : Red wooded

pack : Bottle

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in the vineyard : 2003 is hailed as an outstanding year. For Welbedacht spring arrived with a bang and beautiful uniform crops developed. The summer was dry but not terribly hot. A brief day of showers late in the harvest alleviated water stress in the vineyards.

In a nut shell, it was a good disease free spring, with a long cool, dry summer and enough water at the end to minimize plant stress. These aspects contributed to a high level of phenolic ripeness as well as considerable depth and complexity in the berries.

A plus point for Welbedacht is the initiation and maintenance of a weather station on the farm, more than 75years ago. This weather station helps us to avoid undue water stress in the vineyards and allows us to apply less pesticide with greater efficiency.

about the harvest: An average yield of 7 tons/ha was harvested in the early morning, while temperatures were still low. The grapes were then gently destemmed and crushed.

in the cellar : Fermentation temperatures were moderate to promote elegance and temper harsh tannin extraction. Once pressed, the wine was racked to barrel, where it under went malo-lactic fermentation. Only second, third and fourth-fill barrels were used to enhance the wineâ€™s natural finesse.

After 15 months in small oak a selection of our finest â€œbarriquesâ€ was sampled and blended to create this exceptional wine. The wine has not been fined in any way to maintain its natural integrity and structure. Before bottling, however the wine was delicately filtered to make sure that there are no sediments or any other unwanted



particles in the wine. Throughout the life of this wine we have endeavoured to keep the wine as natural as possible.