

Welbedacht Merlot 2005

2007 Michelangelo International Wine Awards - Silver Medal
Veritas 2007 - Gold

A massive vineous concentration of sweet strawberries, ripe red cherries and concentrated black current confiture, rendered mysterious by an infusion of aromatic tobacco, fresh liquorice, spicy cloves and dark chocolate.

This voluptuous nose is balanced by a long and well structured palate of intense but fine grained tannins with spicy liquorice freshness

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 : 14.3 % vol rs : 2.20 g/l pH : 3.50 ta : 5.70 g/l va : 0.58 g/l so2 :
78 mg/l fso2 : 22 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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in the vineyard : The 2005 vintage was a temperate, but dry vintage, which resulted in slow ripening and high flavour concentration. A day of showers in late January perked-up some of the dry land vineyards, but did lead to increased risk of botrytis on Chardonnay and Chenin Blanc. All in all it was a supreme red vintage.

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.

in the cellar : After harvesting the grapes were gently destemmed and crushed. 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 wine's natural finesse.

After 15 months in small oak a selection of our finest barrels 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.

