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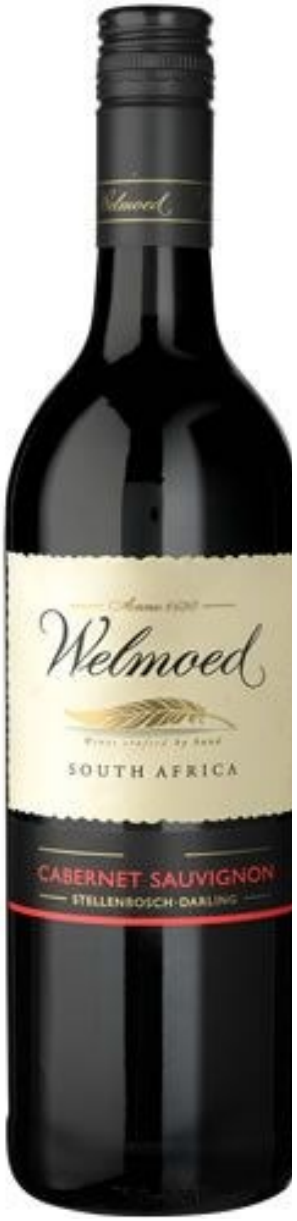
Welmoed Cabernet Sauvignon 2007

Excellent deep ruby red. Nose is reminiscent of dark berry fruit with hints of nutmeg, cassis and vanillin. Very elegant, well-structured palate with ripe, fine tannins and a lingering rich finish. Oak well integrated, compliments a well-balanced medium to full bodied wine.

Serve with Tzatziki roast beef or a rack of lamb with sautéd or pickled vegetables.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Welmoed Winery
winemaker : Stephan Smit
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 2.81 g/l **pH :** 3.17 **ta :** 5.69 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Screwcap

ageing : Consume within the next 3 years.

in the vineyard : Cool Mediterranean climate, loamy sand and weathered granite soil type. Vines are trellissed on a 5-wire hedge system.

about the harvest: Grapes picked at optimum ripeness of 24° - 26° B, chosen prior to harvest from premium vineyards from the Stellenbosch region.

in the cellar : After harvesting the grapes were cold soaked for three days prior to primary fermentation. Fermented until dry at 24° - 27° C, extraction of colour and varietal aromas by means of pump overs and delastage in static red fermenters. Malolactic fermentation and maturation takes place in 300-litre French oak barrels - 14 months (35% of final bottled product) and balance on French oak staves for 8 months. The cold soaking period as well as a slower yeast strain used during primary fermentation results in a more intense extract wine still lively in primary varietal aromas.