

Welmoed Merlot 2007

Deep, ruby red colour. Nose reminiscent of mulberries, cassis and plums, hints of mint with underlying nuances of wood, spice and vanilla. Well balanced with ripe fruit mid-palate and persistent yet soft tannin finish. Wood well integrated and complements a well-balanced medium bodied wine.

Serve this wine with a variety of meat dishes, or a platter of cold meats such as ham, salami, spiced beef, silverside and pickled vegetables.

variety : Merlot | 100% Merlot

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.37 g/l pH : 3.47 ta : 5.81 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Consume within the next 3 years

in the vineyard : Selection of vineyard blocks in the Stellenbosch region takes place prior to the harvest season. Mediterranean climate and weathered granite soil type. Vines are trellised on a 5-wire hedge system.

about the harvest: Harvested at optimum ripeness at the end of February, early March and picked at 24° - 26° B.

in the cellar : Fermentation takes place in static red fermenters. Fermented until dry on its skins at 24° - 27° C, followed by malolactic fermentation in stainless steel tanks and barrels. Extraction of colour and aroma components by means of pump overs and delastage. Maturation in 300-litre French oak barrel - 14 months (35% of final bottled product), balance matured on French oak staves for 8 months in stainless steel tank. Cold soaking for 3 days prior to primary fermentation on the skins to lengthen the contact time between juice and skins for more intense extracts.

