

Welmoed Pinotage 2007

A charming medium bodied wine with a vivid ruby-red colour. Banana, raspberry and ripe fruit on the nose. Ripe mulberry fruit palate with elegant tannin and soft, fruity finish. Well-integrated oak aromas complements a well balanced wine.

Serve with red meat dishes. Oxtail is ideal with this wine.

variety : Pinotage | 100% Pinotage

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.02 g/l pH : 3.53 ta : 5.20 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : Drink within three years.

in the vineyard : Grapes are sourced from select vineyard blocks in the Stellenbosch region prior to the harvest season. Cool Mediterranean climate and loamy clay soils.

about the harvest: Harvested at optimum ripeness of 24° B from beginning to mid February.

in the cellar : Fermentation (25° - 28° C) takes place on the skins in static red fermenters for approximately 5 days, pressed off skins prior to dryness to avoid any unnecessary varietal tannins, yet retaining its soft ripe tannins. Malolactic fermentation and maturation takes place in 300-litre French oak barrels for 12 months (30% of the final bottled product), balance matured in stainless steel tanks for 8 months on French oak staves.

