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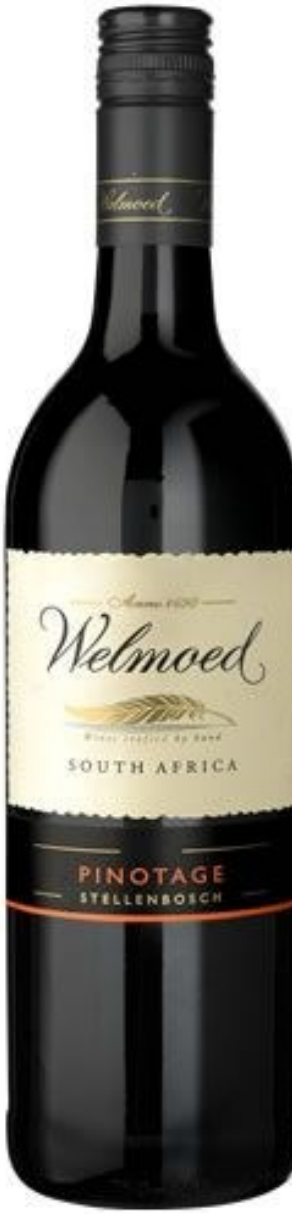
Welmoed Pinotage 2007

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.