

Welmoed Shiraz 2007

Rich, ruby-red colour. A fusion of sweet, ripe fruit and black currant tones ending in sweet, spicy, liquorice hints. Rich, lovely palate of sweet, spicy characters. Wood well integrated and complements a well-balanced medium to full bodied wine.

Serve with beef fillet or roasted lamb, green beans and potatoes.

variety : Shiraz | 100% Shiraz

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.34 g/l pH : 3.48 ta : 5.46 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy within the next 3 years.

in the vineyard : Premium blocks are chosen prior to harvest, manage in such a way for quite low yields every year. All fruit are sourced from the Stellenbosch region with its Mediterranean climate and loamy clay soils.

about the harvest: Harvested at optimum ripeness from end February to mid March.

in the cellar : Cold soaking and slow fermentation process leads to good intense extract with excellent flavour profile. Fermentation takes place in static red fermenters at temperature of 24° -27° C. Three days of maturation on skins post fermentation. Malolactic fermentation and maturation in 300-litre French and American oak barrel - 14 months (40% of final bottled product), balance matured for 8 months on French and American oak staves in stainless steel tank.

