

## Welmoed Shiraz 2008

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 **taste** : Fragrant **wooded**

**pack** : Bottle **closure** : Screwcap

**ageing** : Enjoy within the next three years.

**in the vineyard** : Most probably the most outspoken red of the Welmoed range. Premium blocks are chosen prior to harvest, managed 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 - 10 months (40% of final bottled product), balance matured for 10 months on French and American oak staves in stainless steel tank.

