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Welmoed Rosé 2009

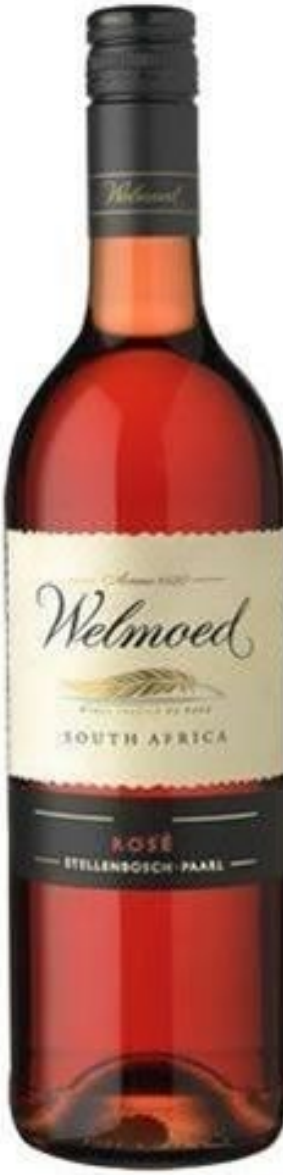
Fresh, breezy, easy drinking style from early ripening Pinotage vines and young hillside Shiraz vines. Handled gently to retain freshness and soft tropical berry flavours.

Serve this wine chilled on its own. It also tastes delicious with fish, salads or open sandwiches.

variety : Pinotage | Pinotage, Shiraz
winery : Welmoed Winery
winemaker : Stephan Smit
wine of origin : Coastal
analysis : **alc :** 13.0 % vol **rs :** 3.8 g/l **pH :** 3.32 **ta :** 6.12 g/l
type : Rose **style :** Dry **body :** Light **taste :** Fragrant
pack : Bottle **closure :** Screwcap

ageing : Enjoy now or within the next two years.

in the vineyard : Fruit sourced from the Stellenbosch region. Cool Mediterranean climate with loamy clay soils. Vines are trellised on a 5 wire hedge system.

about the harvest: Pinotage blocks were harvested quite early to preserve the primary fruit characters and fresh acidity of the final product (22° B). The Shiraz is picked about two weeks later which will add mainly to strawberry pink colour profile, rounder palate and aftertaste.

in the cellar : Fermentation takes place on the skins until desired colour is extracted - about 8 - 12 hours skin contact. The juice is separated from the skins and completes its primary fermentation in stainless steel tank at temperatures of 14 - 16ºC. Hereafter, this Rosé is protein and cold stabilised and ready for bottling.