

Welmoed Shiraz 2009

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 : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.70 g/l pH : 3.55 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, 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. Malolactic fermentation and maturation in stainless steel tank with 2g/l of selected medium toast French oak staves for 10 months.

