

## Welmoed Pinotage 2009

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: Stellenbosch

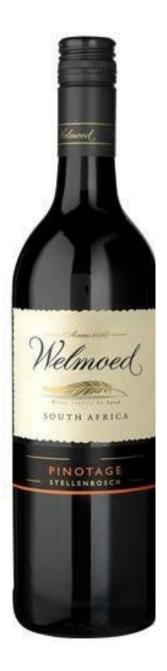
analysis: alc:14.0 % vol rs:4.0 g/l pH:3.58 ta:5.64 g/l type:Red style:Dry body:Medium taste:Fruity wooded

ageing: Consume within the next 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 beginning to mid February - picked at 24° B.

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 stainless steel tanks with 2g/lt of chosen medium toast French oak staves for 10 months.



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