

## Welmoed Heyden's Courage Red 2008

Dense, dark colour. Expressive Bordeaux varietal fruit with blackcurrant, ripe berry fruit with a touch of mint on the nose. Fruit layered palate with well integrated oak-derived aromas, complementing the primary varietal characters. Very elegant, well balanced, medium to full bodied wine with an excellent finish.

Enjoy on its own, best served with roast beef or rack of lamb.

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon; 25% Merlot; 7.5% Cabernet Franc; 7.5% Petit Verdot

**winery :** Welmoed Winery

**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol rs : 3.10 g/l pH : 3.57 ta : 5.70 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

**pack :** Bottle **closure :** Cork

**ageing :** Consume within the next five years.

**in the vineyard :** Fruit sourced from the Stellenbosch and Darling regions.

**in the cellar :** Each varietal handled on its own, fermented on its skins for 12 days, cold soaking prior ferment for three days. Malolactic fermentation in selected French oak barrels, 25% first fill, 35% second fill and 40% third fill used. Matured in these barrels for 18 months.

