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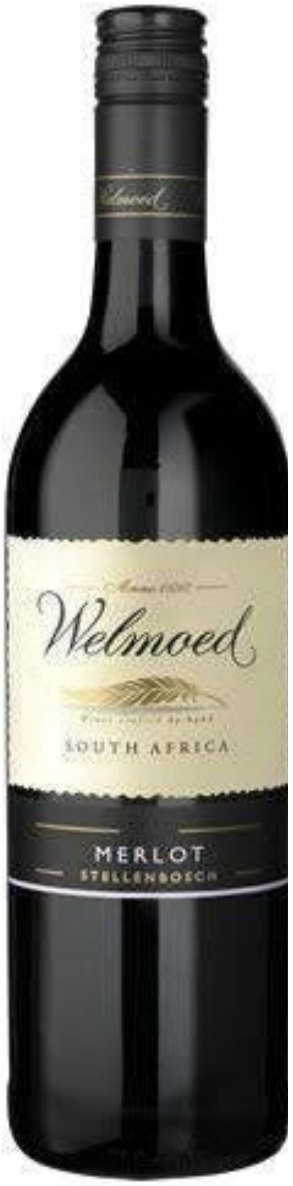
Welmoed Merlot 2009

Deep, ruby red colour. Nose reminiscent of mulberries, cassis and plums, hints of mint with underlying nuances of wood, spice and vanilla. Well balanced with ripe fruit mid-palate and persistent yet soft tannin finish. Wood well integrated and complements a well-balanced medium bodied wine.

Serve this wine with a variety of meat dishes, or a platter of cold meats such as ham, salami, spiced beef, silverside and pickled vegetables.



variety : Merlot | 100% Merlot
winery : Welmoed Winery
winemaker : Stephan Smit
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 3.5 g/l **pH :** 3.56 **ta :** 5.25 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
pack : Bottle **closure :** Screwcap

ageing : Consume within the next three years.

in the vineyard : Selection of vineyard blocks in the Stellenbosch region takes place prior to the harvest season. Mediterranean climate and weathered granite soil type. Vines are trellissed on a 5-wire hedge system.

about the harvest: Harvested at optimum ripeness at the end of February, early March and picked at 24° - 26° B.

in the cellar : Fermentation takes place in static red fermenters. Fermented until dry on its skins at 24° - 27° C, followed by malolactic fermentation in stainless steel tanks. Extraction of colour and aroma components by means of pumpovers and delastage. Maturation in stainless steel tank with 2g/lt of selected medium toast French oak staves for 10 months. Cold soaking for 3 days prior to primary fermentation on the skins to lengthen the contact time between juice and skins for more intense extracts.