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Welmoed Pinotage 2010

A charming medium to full bodied wine with a vivid ruby-red colour. Raspberry and ripe fruit on the nose. Ripe mulberry fruit palate with elegant tannin and soft, fruity finish. Well integrated oak aromas complement 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 :** 4.2 g/l **pH :** 3.58 **ta :** 5.60 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Screwcap

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 approximately 8 months.