

Welmoed Heritage Cabernet Sauvignon 2011

Excellent deep ruby red colour. Rich layers of dark fruit aromas, black currant, cassis and mint. A well-balanced medium to full bodied wine with well rounded tannins, well integrated oak and a rich, lingering finish.

Suitability for vegetarians or vegans: Suitable for vegetarians but not for vegans. Food suggestions: Serve with Tzatziki roast beef, or a rack of lamb with sautéed or pickled vegetables.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Welmoed Winery

winemaker : Bernard Claassen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.52 g/l pH : 3.51 ta : 5.64 g/l

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

pack : Bottle **closure** : Screwcap

ageing : Very drinkable now but will age well for 3 years.

in the vineyard : Cool Mediterranean climate, loamy sand and weathered granite soil type. Vines are trellised on a 5-wire hedge system.

about the harvest: Grapes picked at optimum ripeness, selected prior to harvest from premium vineyards from the Stellenbosch region at 24° - 26° Balling.

in the cellar : After harvesting the grapes were cold soaked for three days prior to primary fermentation. Fermented until dry at 24° - 27° C, extraction of colour and varietal aromas by means of pump overs and delastage in static red fermenters. Malolactic fermentation and maturation takes place in 300-litre French oak barrels - 14 months (35% of final bottled product) and balance on French oak staves for approximately 10 months. The cold soaking period as well as a slower yeast strain used during primary fermentation results in a well balanced wine with beautiful varietal characters and good finish.

