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Welmoed Shiraz 2010

Rich ruby red colour. A fusion of sweet ripe fruit with spicy undertones. Rich, lovely palate of sweet, spicy characters and well integrated wood. A well-balanced, medium to full bodied wine.

Serve with beef fillet or roasted lamb, green beans and potatoes.

variety : Shiraz | 100% Shiraz
winery : Welmoed Winery
winemaker : Stephan Smit
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 3.80 g/l **pH :** 3.56 **ta :** 5.30 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **closure :** Screwcap

ageing : Enjoy within the next three years.

in the vineyard : This Shiraz is the most outspoken red of the Welmoed range. Premium blocks are selected prior to harvest and managed for quite low yields. All fruit sourced from the Stellenbosch region with its Mediterranean climate and loamy clay soils.

about the harvest: Harvested at optimum ripeness from end-February to mid-March.

in the cellar : Cold soaking and slow fermentation process leads to good intense extract with excellent flavour profile. Fermentation takes place in static red fermenters at temperature of 24° - 27° C. Malolactic fermentation and maturation in stainless steel tank with 2g/lt of selected medium toast French oak staves for 8 months.

