

## Welmoed Cabernet Sauvignon 2010

Excellent deep ruby red. Nose is reminiscent of dark berry fruit with hints of black currant cassis and mint. A well-balanced medium to full bodied wine with ripe fine tannins, well integrated oak and a rich, lingering finish.

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** : Stephan Smit

**wine of origin** : Stellenbosch

**analysis** : alc : 14.0 % vol   rs : 3.80 g/l   pH : 3.55   ta : 5.40 g/l

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

**pack** : Bottle   **closure** : Screwcap

**ageing** : Consume within the next 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 2 days prior to primary fermentation. Fermented until dry at 24° - 27° C, extraction of colour and varietal aromas by means of pumpover and delastage in static red fermenters. Malolactic fermentation and maturation takes place in stainless steel tank with 2g/l of selected medium toast French oak staves for approximately 8 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.

