

Welmoed Brut 2011

This sparkling wine has elegant zesty tropical fruit flavours like bright green apple and lemon grass, with fresh bubbles and a clean, crisp finish. Perfectly balanced with good acidity.

Serve well-chilled as an aperitif at any festival or special occasion, and pair it with a variety of salads, fresh fruit or light seafood dishes.

variety : Colombard | 100% Colombard

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Western Cape

analysis : alc : 11.02 % vol rs : 11.5 g/l pH : 3.22 ta : 6.20 g/l

type : Sparkling

pack : Bottle **closure :** Cork

ageing : Enjoy within one year from purchase.

about the harvest: The Chenin Blanc and Sauvignon Blanc were harvested between 18° - 19°Balling. The Chardonnay was harvested riper at 22° balling.

in the cellar : Fermented in stainless steel tank between 13° - 15° C. The Chardonnay component was given more time on primary fermentation lees which adds to the slightly roundish mouth feel, complemented by the fresh fruit characters and natural acidity from the Chenin Blanc and Sauvignon Blanc components. Unwooded.

