

Welmoed Heritage Merlot 2011

The palate shows ripe berry fruit, with a hint of mint and a spicy edge. Nose reminiscent of mulberries, cassis and plums with underlying nuances of wood and vanilla. Medium to full bodied wine with well-integrated wood, balanced ripe fruit mid-palate, and a persistent, yet soft, tannin finish.

Serve this wine with a variety of meat dishes, or a platter of cold meats such as ham, salami, spiced beef, silver-side and pickled vegetables. Suitability for vegetarians or vegans: Suitable for vegetarians but not for vegans.

variety : Merlot | 100% Merlot

winery : Welmoed Winery

winemaker : Bernard Claassen

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.50 g/l pH : 3.39 ta : 5.55 g/l

type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**

pack : Bottle **closure :** Screwcap

Decanter World Wine Awards 2012 - Bronze Medal

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

in the vineyard : Selection of vineyard blocks in the Stellenbosch region takes place prior to the harvest season. Mediterranean climate and weathered granite soil type. Vines are trellised on a 5-wire hedge system.

about the harvest: Harvested at optimum ripeness at the end of February, early March and picked at 24° - 25° B.

in the cellar : Fermentation takes place in static red fermenters. Cold soaking for 2 days prior to primary fermentation on the skins to lengthen the contact time between juice and skins for more intense extracts. Fermented until dry on its skins at 24 - 27°C, followed by malolactic fermentation in stainless steel tanks. Extraction of colour and aroma components by means of pump-overs and delastage. Maturation in stainless steel tank with 2g/Lt of selected medium toast French oak staves for approximately 8 months.

