

Welmoed Heritage Shiraz 2011

Deep ruby red colour. A fusion of sweet black berry fruit with spicy undertones. Lovely rich palate with enticing sweet spicy flavour characters complemented well with integrated wood and firm but soft tannins. A well-balanced, medium to full bodied wine.

Serve with beef fillet or roasted lamb, green beans and potatoes. Suitable for vegetarians but not for vegans.

variety : Shiraz | 100% Shiraz

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Stellenbosch

analysis : alc : 14.4 % vol rs : 4.40 g/l pH : 3.44 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 : All fruit sourced from the Stellenbosch region with its Mediterranean climate and loamy clay soils.

about the harvest: Premium blocks are selected prior to harvest and managed for quite low yields.

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 a temperature of 24° - 27° C. Extraction of colour and varietal characters by means of pump overs and delastage. Malolactic fermentation and maturation in stainless steel tank with 2g/l of selected medium toast French oak staves for approximately 8 months.

