

Welmoed Heritage Pinotage 2011

A charming medium to full bodied wine with a vivid ruby-red colour. Raspberry and ripe fruit on the nose. Ripe mulberry fruit palate with elegant tannin and soft, fruity finish. Well integrated oak aromas complement a well-balanced wine.

Oxtail makes an ideal food partner for this wine, as do a variety of other red meat dishes.

variety : Pinotage | 100% Pinotage

winery : Welmoed Winery

winemaker : Bernard Claassen

wine of origin : Stellenbosch

analysis : alc : 14.81 % vol rs : 3.19 g/l pH : 3.51 ta : 5.27 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Consume within the next three years.

in the vineyard : Grapes are sourced from selected vineyard blocks in the Stellenbosch region prior to the harvest season. Cool Mediterranean climate and loamy clay soils.

about the harvest: Harvested at optimum ripeness beginning to mid February - picked at 24° B.

in the cellar : Fermentation (25° - 28° C) takes place on the skins in static red fermenters for approximately 5 days, pressed off skins prior to dryness to avoid any unnecessary varietal tannins, yet retaining its soft ripe tannins. Malolactic fermentation and maturation takes place in stainless steel tanks with 2g/l of chosen medium toast French oak staves for approximately 8 months.

