

## Welmoed Heritage Shiraz 2013

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 :** Bernard Claassen

**wine of origin :** Stellenbosch

**analysis :** alc : 14.07 % vol    rs : 3.3 g/l    pH : 3.51    ta : 5.72 g/l

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

**pack :** Bottle    **size :** 750ml    **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.

