

## Welmoed Rosé 2015

A refreshing, easy-drinking wine with a strawberry pink colour. Soft red and blackberry flavours with a crisp, lively finish.

Excellent served on its own or with grilled fish, salads or light sandwiches. Suitable for vegetarians but not for vegans.

**variety** : Shiraz | 100% Shiraz

**winery** : Welmoed Winery

**winemaker** : Bernard Claassen

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.32 % vol **rs** : 4.83 g/l **ta** : 5.6 g/l

**type** : Rose **style** : Dry **body** : Light **taste** : Fragrant

**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : Ready to be enjoyed now with the potential to age for two years.

Located in Stellenbosch, the farm of Welmoed was first granted to Governor Simon van der Stel in 1690. Over the years, many great wines have been produced in the Welmoed cellar. Today, Welmoed maintains its proud winemaking tradition.

**in the vineyard** : The grapes were selected from an assortment of Shiraz vineyards in the Stellenbosch region. The vines were grown in and a cool Mediterranean climate using a five-wire system within loamy clay soils.

Viticulturist: Francois de Villiers

**about the harvest**: The grapes were harvested at 22° Balling to preserve its primary fruit characters, fresh acidity and strawberry pink colour profile.

**in the cellar** : Fermentation took place on the skins for approximately eight to 12 hours, until desired colour was extracted. The juice was separated from the skins and completed its primary fermentation stage at 14°- 16° Celsius in stainless steel tanks. After fermentation the wine is protein and cold stabilised prior to bottling.

