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Welmoed Cabernet Sauvignon 2014

Ruby red with rich layers of dark fruit aromas followed by subtle nuances of cassis and mint. A well-balanced medium to full-bodied wine lifted by pleasing notes of oak and a rich, lingering finish.

Excellent served with robust red meat dishes as well as sautéed or pickled vegetables. Suitable for vegetarians but not for vegans.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Welmoed Winery
winemaker : Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 13.44 % vol **rs :** 3.17 g/l **pH :** 3.51 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap



ageing : Ready to be enjoyed now with the potential to age for three 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 selected from premium vineyards in the Stellenbosch region. The vines are grown in a cool Mediterranean climate using a five-wire hedge system within soils ranging from loamy sand to weathered granite.

about the harvest: The grapes were picked at optimum ripeness - 23° to 25° Balling.

in the cellar : After harvesting the grapes were cold soaked for two days prior to primary fermentation. Fermentation took place at 24° - 27° Celsius, followed by the extraction of colour and varietal aromas by means of pump over and delastage in static red fermenters. Malolactic fermentation and maturation took place in stainless steel tanks with 2g/lt of selected medium toast French oak staves for approximately eight months. A cold soak and slower yeast strain were used during primary fermentation, which resulted in a well-balanced wine with beautiful varietal characters and an overall good finish.