

## Welmoed Chenin Blanc 2015

Pale, straw colour with a green tint. Succulent tastes of guava and fresh green apples with a crisp, lingering finish.

Excellent served with a light smoked salmon and cream cheese salad or snoek paté. Suitable for vegetarians but not for vegans.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Welmoed Winery

**winemaker** : Bernard Claassen

**wine of origin** : Stellenbosch

**analysis** : alc : 13.8 % vol    rs : 2.94 g/l    pH : 3.51    ta : 6.08 g/l

**type** : White    **style** : Dry    **body** : Light    **taste** : Fruity

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

**ageing** : Ready to enjoy now or within the next 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 sourced from premium bushvines on hillside slopes in the Stellenbosch region. The vines were selected due to the fact that they yielded very concentrated and complex tropical flavours.

Viticulturist: Francois de Villiers

**about the harvest**: The grapes were harvested at 22° - 24° Balling.

**in the cellar** : Minimum skin contact was allowed, followed by a two-day period for settling of juice prior to fermentation. Fermentation took place at 13 to 15° Celsius in stainless steel tanks. Maturation took place in the same tanks for a period of two months and no wood treatment was performed.

