

## Welmoed Merlot 2014

A medium to full-bodied wine with pronounced aromas of ripe berries, mint and oak spice. Elegant and mellow on the nose with notes of mulberries, cassis and plums that follow with underlying nuances of wood and vanilla. A refined palate that is backed by soft and supple tannins to ensure a pleasant finish.

Excellent served with meat dishes or a platter of cold meats and pickled vegetables. Suitable for vegetarians but not for vegans.

**variety :** Merlot | 100% Merlot

**winery :** Welmoed Winery

**winemaker :** Bernard Claassen

**wine of origin :** Stellenbosch

**analysis :** alc : 13.4 % vol    rs : 3.28 g/l    pH : 3.4    ta : 5.59 g/l

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

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

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

The grapes were sourced from a selection of vineyards in the Stellenbosch region, prior to the harvest season. The vines are grown in a cool Mediterranean climate using a five-wire system within weathered granite soil.

Viticulturist: Francois de Villiers

**in the vineyard :** Selection of vineyard blocks in the Stellenbosch region takes place prior to the harvest season. Mediterranean climate and weathered granite soil type. Vines are trellised on a 5-wire hedge system.

**about the harvest:** The grapes were harvested at 23° to 25° Balling at the end of February and early March.

**in the cellar :** Fermentation took place at 24° to 27° Celsius in static red fermenters, followed by a two-day cold soak to achieve an intense extract. Malolactic fermentation and maturation took place in stainless steel tanks with 2g/l of selected medium toast French oak staves for approximately eight months.

