

## Welmoed Pinot Grigio 2015

A fresh, easy-drinking wine with a perfect balance of melon and lime aromas on the nose that follow through to a crisp and light finish on the palate.

An ideal wine for warm summer days. Brilliant with creamy pasta's or light seafood dishes. Suitable for vegetarians but not for vegans.

**variety** : Pinot Gris | 100% Pinot Gris

**winery** : Welmoed Winery

**winemaker** : Bernard Claassen

**wine of origin** : Western Cape

**analysis** : **alc** : 12.81 % vol **rs** : 3.1 g/l **pH** : 3.48 **ta** : 5.8 g/l

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

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

**ageing** : Ready to be enjoyed now or in 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 selected from premium vineyards in the Stellenbosch and Rawsonville regions. The vines are grown in a cool Mediterranean climate using a five-wire system.

**about the harvest**: The grapes were picked at optimum ripeness - 21° to 23° Balling.

**in the cellar** : The grapes were allowed minimum skin contact and two days of settling before fermentation. Fermentation took place at 13 and 15 Celsius in stainless steel tanks, with no wood treatment. No malolactic fermentation was allowed.

