

Welmoed Pinot Noir 2014

A new member to the Welmoed range our Pinot Noir 2014 exudes flavours of red fruit and spice, with a velvet finish on the palate. Hints of oak aromas complement this well-balanced wine that shows great potential to age beautifully.

Excellent served with wild mushroom risotto, smoked ham or cold meats, patés and terrines. Suitable for vegetarians but not for vegans.

variety : Pinot Noir | 100% Pinot Noir

winery : Welmoed Winery

winemaker : Bernard Claassen

wine of origin : Stellenbosch

analysis : alc : 13.33 % vol rs : 3.48 g/l pH : 3.58 ta : 5.48 g/l

type : Red **style :** Dry **wooded**

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

ageing : Ready to be enjoyed now or in the next 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 were selected from premium vineyards in the Stellenbosch region. The vines are grown in a cool Mediterranean climate within loamy clay soils.

Viticulturist: Francois de Villiers

about the harvest: The grapes were harvested at 22° to 24° Balling during February.

in the cellar : The grapes were allowed five days of skin contact in static red fermenters where after almost dry skins were pressed off to retain its soft, ripe tannins. After malolactic fermentation, the wine was matured in second- and third-fill barrels for approximately eight months.

