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Welmoed Pinotage 2014

A charming medium to full-bodied wine with a deep ruby red colour. Displays ripe fruit and raspberries on the nose with mulberry fruit and juicy dark plum on the palate. Elegant tannins with a soft, fruity finish. Integrated oak aromas complement a well-balanced wine.

Excellent served with rich meat dishes like oxtail. Suitable for vegetarians but not for vegans.



variety : Pinotage | 100% Pinotage
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 **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Ready to be enjoyed now or within 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 were grown in a cool Mediterranean climate and loamy clay soils.

Viticulturist: Francois de Villiers

about the harvest: The grapes are harvested at 24° Balling in beginning to mid-February.

in the cellar : Fermentation took place on its skins for approximately five days at 25° - 28° Celsius within static red fermenters. Skins were pressed off prior to dryness to retain its soft ripe tannins and avoid any unnecessary varietal tannins. Malolactic fermentation and maturation took place in stainless steel tanks with 2g/lt of selected medium toast French oak staves for approximately eight months.