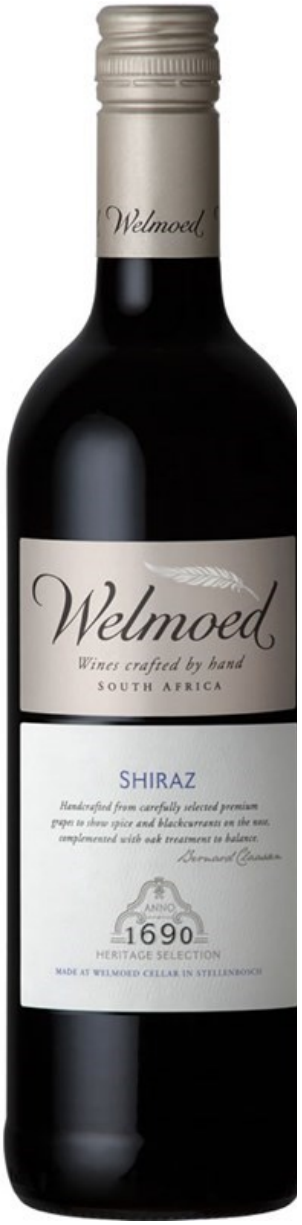
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Welmoed Shiraz 2014

Deep ruby red colour. A fusion of sweet black berry fruit with spicy undertones. Lovely rich palate with enticing sweet spicy flavour characters complemented well with integrated wood and firm but soft tannins. A well-balanced, medium to full bodied wine.

Excellent served with beef fillet or roasted lamb, green beans and potatoes. Suitable for vegetarians but not for vegans.



variety : Shiraz | 100% Shiraz
winery : Welmoed Winery
winemaker : Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 14.07 % vol **rs :** 3.3 g/l **pH :** 3.51 **ta :** 5.72 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **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 vineyard blocks in the Stellenbosch region. The vines were grown and managed for a small yield in a cool Mediterranean climate and loamy clay soils.

Viticulturist: Francois de Villiers

about the harvest:
The grapes were harvested at optimum ripeness from end-February to mid-March.

in the cellar : Cold soaking and slow fermentation process leads to good intense extract with excellent flavour profile. Fermentation takes place in static red fermenters at a temperature of 24 - 27ºC. Extraction of colour and varietal characters by means of pump overs and delastage. Malolactic fermentation and maturation in stainless steel tank with 2g/l of selected medium toast French oak staves for approximately 8 months.