

## Welmoed Chardonnay 2016

Lively, vibrant tropical aromas of citrus, lime and orange blossoms. Palate shows good concentration of fruit which is complimented with appealing oaky aromas and a well balance finish.

Excellent served with rich poultry or seafood dishes. Suitable for vegetarians but not for vegans.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Welmoed Winery

**winemaker :** Bernard Claassen

**wine of origin :** Western Cape

**analysis :** alc : 13.53 % vol    rs : 3.89 g/l    pH : 3.57    ta : 6.46 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

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

### ageing :

Ready to enjoy now or within 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 Robertson regions. The vines were grown in the cool Mediterranean climate of Stellenbosch and the warmer areas of Robertson using five-wire hedge systems within loamy clay soil.

### in the cellar :

The grapes were harvested at 22° to 24° Balling, with minimum skin contact and two days of settling before the start of primary fermentation. Fermentation took place partially in stainless steel tanks on 1 g/l of French oak staves and in 300-litre French oak barrels at 14° to 16° Celsius. No malolactic fermentation was allowed.



