

## Welmoed Shiraz 2015

Deep ruby red colour with a fusion of sweet blackberry fruit and spicy nuances. A rich palate with enticing sweet and spicy characters, complemented with integrated oak 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** : 14.69 % vol **rs** : 3.44 g/l **pH** : 3.57 **ta** : 5.92 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.

### in the cellar :

The grapes were harvested at optimum ripeness from end-February to mid-March, followed by cold soaking and a slow fermentation process that lead to an intense extract with excellent flavour profile. Fermentation took place at 24° to 27° Celsius in static red fermenters. After malolactic fermentation the wine was matured in stainless steel tanks with 2g/l of selected medium toast French oak staves for approximately eight months.

