

## Welmoed Merlot 2016

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The palate shows ripe berry fruit, with a hint of mint and a spicy edge. Nose reminiscent of mulberries, cassis and plums with underlying nuances of wood and vanilla. Medium to full bodied wine with well-integrated wood, balanced ripe fruit mid-palate, and a persistent, yet soft, tannin finish.

Excellent served with meat dishes or a platter of cold meats and pickled vegetables. Suitable for vegetarians but not for vegans.

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**variety :** Merlot | 100% Merlot

**winery :** Welmoed Winery

**winemaker :** Bernard Claassen

**wine of origin :** Stellenbosch

**analysis :** alc : 14.05 % vol    rs : 3.58 g/l    pH : 3.47    ta : 5.79 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Herbaceous    **wooded**

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

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### ageing :

Ready to be enjoyed now with the potential to age for three years.

The grapes were sourced from a selection of vineyards in the Stellenbosch region, prior to the harvest season. The vines are grown in a cool Mediterranean climate using a five-wire system within weathered granite soil.

Viticulturist: Francois de Villiers

### in the vineyard :

The grapes were sourced from a selection of vineyards in the Stellenbosch region, prior to the harvest season. The vines are grown in a cool Mediterranean climate using a five-wire system within weathered granite soil.

### in the cellar :

The grapes were harvested at 23° to 25° Balling at the end of February and early March. Fermentation took place at 24° to 27° Celsius in static red fermenters, followed by a two-day cold soak to achieve an intense extract. Malolactic fermentation and maturation took place in stainless steel tanks with 2g/l of selected medium toast French oak staves for approximately eight months.

