

Welmoed Viognier 2015

A medium-bodied wine with light, grassy tinges. Lively tropical aromas of peach blossoms and lime, floral undertones and a fresh, lingering finish.

Excellent served slightly chilled with light seafood or chicken dishes. Suitable for vegetarians but not for vegans.

variety : Viognier | 100% Viognier

winery : Welmoed Winery

winemaker : Bernard Claassen

wine of origin : Stellenbosch

analysis : alc : 12.81 % vol rs : 3.1 g/l pH : 3.48 ta : 5.8 g/l

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

pack : Bottle size : 750ml closure : Screwcap

ageing : Ready to be enjoyed 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 are selected from premium vineyards in the Stellenbosch and Rawsonville regions. The vines are grown with a trellised five-wire system. Viticulturist: Francois de Villiers

about the harvest: The grapes were harvested at optimum ripeness at 21° to 23° Balling with minimum skin contact and two days of settling before fermentation.

in the cellar : The juice was fermentation in stainless steel tanks between 13 and 15° Celsius, with no wood treatment. No malolactic fermentation was allowed.