

## Welgegund Providence 2015

The wine displays youth (brilliant, bright, red plum), and is fresh in colour. Complex fruit aromas, dark fruit (mulberry, blackberry & black cherry), but also some red cranberry fruit on the nose. Spice, cloves, nutmeg and a hint of pepper. The tannins are soft and extremely silky.

Excellent with grilled pork medallions, grilled tuna, lamb and beef. Great with brandy flambé matured steak, served with a creamy Madagascan green peppercom sauce. Serve with hearty homemade soups in winter. Pairs to perfection with venison, e.g. Springbok and Kudu. Very well received with dark chocolate nougat, or mature cheese for dessert.

variety : Shiraz | 60% Shiraz, 30% Cinsaut and 10% Carignan.

winery : Welgegund Heritage Wines

winemaker : Friedrich Kühne

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.37 ta : 6.1 g/l

type : Red style : Dry body : Full wooded

pack : Bottle size : 750ml closure : Cork

2017 Silver Decanter UK Award

2018 Platter Awards - 4 Stars

NWC Top 100 SA Wines - Double Gold

ageing : Drink now, with further ageing beneficial.

in the vineyard : A Rhône style blend of 60% Shiraz, 30% Cinsaut and 10% Carignan.

From best fruit in selected vineyards. All vineyards are dryland (bush vine), giving concentrated colours and aromas.

Vineyard age:

Shiraz: 13 years old

Cinsaut: 41 years old

Carignan: 12 years old, 4636 number of vines

in the cellar : Cold soaking was conducted prior to fermentation, extracting colour early, with fermentation in open fermenters, with three punch downs a day. Two rack and returns (French - delestage) prior to 16 months in flexcubes with 95% French and 5% American oak. Only 30% new oak was utilized, respecting the fruit and the unique character of each cultivar. The wine was bottled in November 2016.

